



# LES FONDRES

RESTAURANT GASTRONOMIQUE

## SIGNATURE MENU

Artichoke from « La ferme de Tauziet »  
in various preparations, creamy with Pineau des Charentes,  
vinegary miso sabayon



Daumeray AOP Poultry  
cooked on the breast and poached in hay, celeriac,  
vegetal jus



\*Selection of cheese from  
« Le Temps d'un Fromage »  
or  
Our special revisited goat cheese\*



French toast  
toasted ice cream, pineau and caramel, yeast pastry  
cream

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\*Additional charge: 18€ / 21€

Menu in 3 courses: 80€

Wine pairing: 45€



Selected menu will be served for all  
guests at the table

Vegetarian menu available upon request  
except the prestige menu

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An initiation to local flavors through three menus  
crafted by Mathis Debize and Alexandre Mornet



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## DEGUSTATION MENU

Egg from « Délices du potager »  
brocoli tabbouleh with tarragon and smoked  
esturgeon, Sturia caviar sabayon



Fish auction turbot  
cooked in nori leaf, zucchini declinaison,  
skipjack praliné, marjoram jus



Duckling from Périgord  
roasted, carrots candied in ginger oil, agrum  
pickles and spinach, brown jus and soft spices



\*Selection of cheese from  
« Le Temps d'un Fromage »  
or  
Our special revisited goat cheese\*



Manjari Chocolate  
mousse and ice cream, everlasting flower infusion,  
cognac XO

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\*Additional charge: 18€ / 21€

Menu in 4 courses: 110€

Wine pairing: 65€



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## PRESTIGE MENU

Artichoke from « La ferme de Tauziet »  
in various preparations creamy with Pineau des Charentes,  
vinegary miso sabayon



Trout from Gensac la Pallue  
in gravlax, watercress coulis, touch of  
horseradish, saké raw cream



Dublin bay prawn raviole from Brittany  
celeriac and seaweed compoté, wild garlic  
creamy jus



Blue lobster from Brittany  
candied in camomile butter, daïkon radish and  
peach, bisque linked with poultry jus



Beef filet from Limousin  
roasted, potatoes and seaweed roll, crispy  
shallots, red wine jus



\*Cheese selection from  
« Le Temps d'un Fromage »  
or  
Our special revisited goat cheese\*



Quince from Charentes  
in sugar crust and candied, raspberry, torrified  
vanilla

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\*Additional charge: 18€ / 21€

Menu in 6 courses: 160€

Wine Pairing: 95€