



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

*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

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



LES FONDRES
RESTAURANT GASTRONOMIQUE

DEGUSTATION MENU

Egg from « Délices du potager »
fresh mushrooms, truffle of the house Aléna, red
wine sauce



Fish auction sea bass
candied with agrums, squash declinaison, white butter
jus infused with brown miso



Pigeon from Pompaire
roasted, beetroot purée and hibiscus, red berry,
smocked mustard jus



*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

*Additional charge: 18€ / 21€

Menu in 4 courses: 110€

Wine pairing: 65€



LES FONDRES
RESTAURANT GASTRONOMIQUE

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



Fish auction sea bass
candied with agrumes, squash declinaison, white
butter jus infused with brown miso



Charolais Beef filet
roasted, parsnip and pear candied with honey,
brown jus infused with sweet clover



*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

*Additional charge: 18€ / 21€

Menu in 6 courses: 160€

Wine Pairing: 95€