
S I G N A T U R E

M E N U

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 » *

*

Monochrome rice

ganache and miso reduction, sake and crispy tuile

*Additional charge: 18€

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 Momet***



LES FONDRES
RESTAURANT GASTRONOMIQUE

D E G U S T A T I O N

M E N U

Egg from « Délices du potager »
broccoli taboule with tarragon and smoked sturgeon
zabaglione with sturion caviar

*

Fish auction stone bass

early vegetables, candied potato with spijack tuna
white butter sauce with smoked fish roe

*

Pigeon from Pompaire

roasted, beetroot purée and hibiscus,
red berry, smoked mustard jus

*

Selection of cheese from « Le Temps d'un Fromage » *

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Manjari Chocolate

mousse and ice cream, everlasting flower infusion,

*Additional charge: 18€

Menu in 4 courses: 110€

Wine pairing: 65€



LES FONDRES
RESTAURANT GASTRONOMIQUE

P R E S T I G E
M E N U

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

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Dublin bay prawn raviole from Brittany

celeriac and seaweed compoté, wild garlic
creamy jus

*

Fish auction stone bass

early vegetables, candied potato with spijack tuna
white butter sauce with smoked fish roe

*

Charolais Beef filet

smoked, potato and candied onion, tonka bean jus

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**Selection of cheese from
« Le Temps d'un Fromage » ***

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Citrus variations

infused Mexican vanilla, citron and Buddha's hand

*Additional charge: 18€

Menu in 6 courses: 160€

Wine Pairing: 95€

