
S T A R T E R

Slowly cooked organic egg yolk with artichokes, sorrel and bottarga.

Or

Green asparagus slightly gratinated with Charente walnuts and tarragon condiment.

Or

Duck foie gras from Mr Ribereau with blue meat radish,
verjus and smoked eel condiment.

Or

Raw langoustines in a spirit of a carpaccio, cucumber, dill, lime and Grey Goose vodka.

L · E C L U S E

Roasted first morels of the season with wild garlic,
lettuce and morels consommé.

Or

From Gensac fish farm around fountain salmon.



DÉGUSTATION EN 3 EXPÉRIENCES : 65€

**(starter, main course, dessert)*

DÉGUSTATION EN 4 EXPÉRIENCES : 79€

**(starter, l'ecluse, main course, dessert)*

CARTE BLANCHE AU CHEF EN 5 EXPÉRIENCES : 97€

**(served for the entire table)*

WINE PAIRING

35€ OU 55€ OU 70 €

M A I N C O U R S E

Roasted monkfish with peas, chorizo and squid ink jus.

Or

Grilled red mullet, swiss chards, new potatoes from île de Ré,
saffron emulsion.

Or

Poached and roasted pigeon with strawberry and elderflower condiment,
flamed onions, pine tree vinegar jus.

Or

Black pork "presa" with Spring onions, potato foam
and shaved Pon's brown mushrooms.



Les FONDRES
RESTAURANT GASTRONOMIQUE