
M E N U S

ENJOY AN UNIQUE GASTRONOMIC EXPERIENCE ALONG THE CHARENTE RIVER WHILE SAVOURING THE GOURMET AND CREATIVE LOCAL CUISINE OF OUR STARRED CHEF MARC ANTOINE LEPAGE.

MENU IN 3 SENSES : €85

*(Served for the entire table)

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MENU IN 5 SENSES : €135

*(Served for the entire table)

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WINE PAIRING : €90

*(Served for the entire table)

TO SUBLIMATE YOUR DINNER, OUR CHEF SOMMELIER GREGORY MIO CAN SUGGEST YOU A WINE PAIRING.

(Taxes and service included, drinks not included).



LES FONDRES
RESTAURANT GASTRONOMIQUE

S T A R T E R S



The Artichoke €32

Artichoke cream, basil ravioli. Purple artichoke in barigoule and lemon-basil condiment.

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The Langoustine €36

Roasted langoustine, candied citron cream, herbs and flowers from the garden.

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The Black Truffle €69

Raviole stuffed with jerusalem artichoke, emulsion of nuts from Louzac and black truffle from Le Périgord.

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The Egg €38

Organic farm egg cooked at low temperature, pecorino cream with truffle and Bigorre black ham.

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The Oyster €36

Oyster pebble from David Hervé, cauliflower and horseradish, prestige osciètre caviar.



The Chef's signatures



LES FONDRES
RESTAURANT GASTRONOMIQUE

M A I N C O U R S E S

The Turbot €49

Line-caught wild turbot cooked "meunière", baby carrots, turmeric and nasturtium condiment. Fish bones juice.

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The Lobster €65

Blue lobster cooked in shellfish oil, coral aioli and chanterelles mushrooms.

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The Cod €42

Cooked at low temperature, chanterelles and leeks, shellfish "marinière". White butter with smoked cod eggs.

The Poularde €48

Fillet cooked on chest, served with roasted celery. Yellow wine and morel sauce.

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The Mallard Duck €48

Marllard duck pie and foie gras, chervil and Brussels sprouts.

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The Pigeon €46

Pigeon from la ferme du Poitou, beetroot with shiso, hibiscus pickles and fresh blackberry.



C H E E S E

The Régalis €18

Régalis mousse, candied pear with Noval port wine and hazelnut biscuit.

D E S S E R T S

The Chocolate €18

Crunchy peanuts, caramel cream, sea salted chocolate biscuit, Emulsion and Guanaja ice cream.

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The Pear €18

Puff pastry, poached pear with thyme and cedar, cream and pear gel.

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The Soufflé €18

Apple, cinnamon compote and cinnamon ice cream.

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The Coffee €18

Coffee bean in different textures, coffee emulsion and ice cream.



C H E E S E

The Régalis

Régalis mousse, candied pear
with Noval port wine and hazelnut lace.

€18

D E S S E R T S



The Chocolate

Crunchy peanuts, caramel cream, sea salted chocolate biscuit,
emulsion and Guanaja ice cream.

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The Pear

Puff pastry, poached pear with thyme and cedar,
Cream and pear gel.

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The Soufflé

Apple, cinnamon compote
and cinnamon ice cream.

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The Coffee

Coffee bean in different textures, coffee
emulsion and ice cream.

€18

(Taxes and service included, drinks not included).

