
M E N U S

Our chef Paolo Boscaro invites you to discover his culinary art; a travel through France and Italy, between childhood memory and knowledge.

In constant évolution, his cuisine will know how to surprise your sens in our ancient cognac warehouse full of history...

DISCOVERING MENU : 95€*

In 4 courses

*

DEGUSTATION MENU : 145€*

In 6 courses

*

WINE PAIRING: 90€/120€

*Served for the entire table.
(Taxes and service included, drinks not included).



LES FONDRES
RESTAURANT GASTRONOMIQUE

**D I S C O V E R I N G
M E N U**

Gnocchis « Homage to my dad »

Safran, pecorino pepato cheese, safran cream infused
with sage, grapefruit reduction

*

John Dory from La Rochelle

Cooked low temperature, razor shell, mushroom
broth, and foam with cereals and einkorn

*

Sweetbread from Corèze

Crispy sweetbread,, candied celery with mélilot,
mashed potatoes and dulce, praliné and hazelnut

or

Pigeon from Royan

Roasted, trévisé salad, red berries and a beetroot
declinaison

*

Apricot

Thin Meringue, light almond cream, amaretto, apricot
and tarragon sorbet

or

Coffee bean

Guanaja, chocolate shell, Honduras coffee praliné,
coffee foam



D E G U S T A T I O N M E N U

Seabass from Brittany

Sashimi, lactofermented radish, saké farm cream,
osciètre caviar from Kaviari

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Gnocchis « Homage to my dad »

Safran, pecorino pepato cheese, safran cream infused
with sage, grapefruits reduction

*

Carabineiro Shrimp

Charentais melon infused with rosemary honey, fresh
almonds, cooking reduction infused with lavender,
Amalfi lemon white butter

*

John Dory from La Rochelle

Cooked low temperature, razor shell, mushroom broth,
and foam with cereals and einkom

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Black Beef from Baltique

Matured 45 days, infused romaine salad with coriander
oil, broccoli, lemon caviar and tapioca

or

Sweetbread from Corèze

Crispy sweetbread,, candied celery with mélilot, mashed
potatoes and dulce, praliné and hazelnut

or

Pigeon from Royan

Roasted, trévisé salad, red berries and a beetroot
declinaison

*

Apricot

Thin meringue, light almond cream, amaretto, apricot and
tarragon sorbet

or

Coffee bean

Guanaja chocolate shell, Honduras coffee praliné.
Coffee ice cream, vanilla emulsion

