

LOCATION



Aix-en-Provence Gare Marseille Provence Aix-en-Provence TGV Station

Marseille

Airport

× Nice Nice Côte d'Azur Airport

CHÂTEAU DE FONSCOLOMBE

Route de Saint Canadet 13610 Le Puy Sainte Réparade Tel. +33 4 42 21 13 13 | reception@fonscolombe.com www.fonscolombe.com



THE CHÂTEAU





and the second

©Antoine Schramm





INTERIOR & 50 ROOMS AND SUITES



"Savour a moment of cal<mark>m</mark> in one of our we<mark>lcoming</mark> historic lounges"

Manager Colores Colores

"Enjoy a game of pool between colleagues or friends"

11000

10011111

2.1







"Rediscover the authenticity of a holiday en Provence in one of our rooms..."



R E S T A U R A N T S



PROVENÇAL BUFFET Example of our menu:

- Focaccia, pesto and local ham
- Crudités
- avocado hummus
- Wrap with belly
- of tuna à la niçoise
- Vitello Tonnato veal carpaccio
- Tartar of sea bream with trout eggs
- Aïoli toast
- Panisse with red pepper cream
- Stracciatella with basil and olive oil
- Lemon basil tartlet
- Chocolate crisp
- Strawberry and vanilla tartlet
- Pistachio macaroon



THE PROVENÇAL GRILL Example of our menu:

STARTERS

 Starter buffet based on 3 savoury items from the cocktail menu

BRAZIER GRILL

- Selection of meats, fish and grilled vegetables (depending on availability and seasonality: beef kebabs or beef sirloin or kebabs marinated poultry or duck breast, prawns or grilled octopus or grilled tuna)

DESSERTS

 Dessert buffet based on 3 sweets from the cocktail menu

Dor Sunday lunch only



MENII

3-COURSE LUNCH MENU Example of our menu:

STARTERS

Perfect egg with cream of spinach or

Sea bream ceviche

or

Roast aubergine, cream of pepper sauce

DISHES

Cod cooked in mother-of-pearl sauce or Roast guinea fowl supreme

or

Carrot glazed in its carotene

DESSERTS

Lemon & citrus cheesecake

- Chocolate crisp
- or

Strawberry Pavlova with lemon sorbet

Supplement: birthday cake at €8 / person







3-COURSE MENU BISTRONOMIC DINNER

Example of our menu:

STARTERS

Beef involtini

or

Stuffed courgette flowers with ricotta

or

Squid marinated in orange

DISHES Roast saddle of lamb or

Fish of the day, cream of radish and horseradish or

Radishes with curry butter

DESSERTS Lemon sorbet cheesecake or Exotic Pavlova with coconut ice cream or Strawberry macaroon biscuit and pistachio praline ice cream

Supplement: birthday cake at €8 / person

MENU GOURMET DINNER Example of our menu:

AMUSE-BOUCHES Seasonal

STARTERS

Chicken and mushroom ballotine or

Roast lobster, passion fruit and tagliatelle or

Pressed lettuce with olive oil cream

DISHES

Roast John Dory and shellfish or Veal fillet Mignon with artichokes or

Stuffed artichokes with savoury cream

DESSERTS Pistachio macaroon biscuit with strawberries or Tonka chocolate crisp, sorbet or Seasonal fruit platter

Supplement: birthday cake at $\in 8 \checkmark$ person

Our Chef, Marc Fontanne, works in a short circuit with seasonal products, offering dishes that can be modified according to the season.



"Our restaurant, l'Orangerie, offers you a cuisine combining simplicity and authenticity"

"AT the Table de l'Orangerie, our gourmet restaurant, our Chef will delight you with subtle, refined cuisine in harmony with the seasons"

"The wines of Château de Fonscolombe reflect the richness of the terroir and the warmth of the sun that it basks in"

FONSCOLOMBE

(DA)

WELLNESS

"Cycling, picnics, massages and fitness... a thousand and one opportunities to recharge your batterie.









A C T I V I T I E S

List of activities on request (list non-exhaustive):

- Organise a pétanque tournament
- Discover our listed park and vineyards on foot or by bike
- Discover the region in a 2CV
- Take part in a truffle hunt
- Introduction to ceramics
- Create your own room scent
- Blend your own wine
- Discover Aix-en-Provence and the Pays d'Aix
- Hiking on Mont Sainte-Victoire
- ...

"Discover the region in a 2CV, perfume creation workshop, pétanque tournament.. relaxation and work go hand in hand in Provence"





DESTINATION PAYS D'AIX





Aix-en-Provence and the Pays d'Aix: a destination soaked in history and cultural heritage. We'll be happy to help you organise your stay and help you discover all the treasures these lands have to offer.

SEMINARS





	SPACE AND POSSIBILITIES		
	LOCATIONS	SPACE IN M ²	CAPACITY DEPENDING ON SET-UP
	EXTERIOR		
	QUADRANGLE	400 m ²	
	COURTYARD	200 m ²	
	GARDENS FOR ALL 4 SEASONS	500 m ²	
	BALD CYPRESS	NC	Cocktails and Seated Meals
	SOUTH PARK	NC	Cocktails and Seated Meals (possibility of adding a structure)
	SOUTH TERRACE	30 m ²	Cocktail for 30 people - Seated meal 15 pax
	LEBANON CEDAR	NC	Cocktails and Seated Meals
	PÉTANQUE UNDER THE PLANE TREES	NC	Cocktails and Seated Meals
	SWIMMING POOL	150 m ²	Pool Party (Private hire only)
	CHAPEL	40 m ²	20 people max seated
	INTERIOR		
	CARAVELLE LOUNGE	87 m²	Class U-shaped table Theatre Meeting Cocktail Theatre Meeting Cocktail Theatre Meeting Cocktail Theatre Meeting Cocktail Theatre Meeting Cocktail
	HISTORIC LOUNGE (LA TABLE, WINTER, KIDS CLUB)	30 m ²	Class U-shaped table Theatre Meeting Cocktail
	GALLERY	70 m ²	Seated dinner for 60 people
	CHINESE LIBRARY & LOUNGE	10 m ²	5 pers round table meeting
©AttitudeStudio	RESTAURANTS L'ORANGERIE & LA TERRASSE DE L'ORANGERIE		

RESIDENTIAL Seminar

- \cdot Bed and breakfast
- Fully equipped meeting room
- Morning and afternoon breaks in our lounges or gardens
- Lunch and dinner at the Orangerie

From €450/pers



Groupes and Events Sales

service-commercial@fonscolombe.com

Phone: +33 (0)4 42 21 13 13

www.fonscolombe.com



PRESENTED BY NOMADE NETWORK © 2024