



FAGE

la maison des Vignes



GROUP BROCHURE





THE APERITIFS

GLASSES

Kir Bordelais 14 cl	6,00 €
Muscat de Rivesaltes 14 cl	6,00 €
Lillet, white & rosé 6 cl	6,00 €
Glass of wine of the Château FAGE domain, White or Rosé	4,00 €
Apéritif of the season	10,00 €
Glass of Champagne Gosset Extra Brut 14 cl	10,00 €

BOTTLES

(preferential rates only applicable for bottles consumed during the apéritif)

Château FAGE White, Red, or Rosé 75 cl	18,00 €
Kir Bordelais (dry white wine from Bordeaux and fruit liqueur)	18,00 €
Champagne Barthélémy Pinot	50,00 €
Champagne Gosset Extra Brut	55,00 €
Champagne Gosset Grande Réserve	70,00 €
Fruit Juice 1 litre	6,00 €
Perrier or Sodas 1 litre	6,00 €
Mineral still or sparkling water Eau de FAGE 1 litre	3,00 €

WELCOME PACKAGE

Wine-based aperitif, accompanied by 3 canapés per person at the Chef's choice **12,00 €**





FAGE

La Maison des Vignes

THE CANAPÉS

- 5 pieces/person package 13,00 €
- 8 pieces/person package 20,00 €
- Canapé, unit value 3,00 €

Choose from the following list

COLD FOR STARTERS,

Blinis and smoked Trout

Turnip with Ham and Goat Cheese

Veggie Club sandwich

Fish Tartare of the season

Beef Carpaccio

Arbequina Olive Paste

Home-Made Foie Gras Toast with jelly of the season

WARM TO CONTINUE,

Beef Gyoza

Veggie Gyoza

Shrimp Gusset

Buttered Scallops

Panko Shrimp with Wazabi Mayo

Beef Samoussa

Veggie Samoussa

Muscles Tempura

Home-Made Croque-Monsieur

Supplemental caviar on the croque-monsieur +1,00 €/piece



MENU INFLUENCES

STARTER, MAIN COURSE, DESSERT **39,00 €**
STARTER, FISH, MEAT & DESSERT **54,00 €**

OUR FRESH CHEESE SELECTION **8,00 €** ADDITIONAL COST
BIRTHDAY CAKE **5.00 €** PER PERSON ADDITIONAL COST

THE RISOTTO FREGULA SARDA

Safran cream from the "Terr'a Safran" farm, tumeric lace tile,
tumeric jelly, pickled vegetables

Or

THE BÖMLO SALMON

Gravlax, squash sauce, burned blood-orange,
wasabi mayonnaise, Sturia caviar



THE ST JEAN DE LUZ HAKE

Grilled, vegetable muslin, glazed yellow beets,
acidulous fresh chard condiments, meat juice with Kalios sage

Or

THE SISTERON PGI SUCKLING LAMB

Slow-cooked saddle of lamb, cranberry bean muslin,
roasted carrot tops, four-spice crumble,
meat juice with candied garlic



THE APPLE AND DILL

White chocolate ganache infused with dill,
caramelized candied apple, dill jelly, green apple sorbet

Or

THE PISTACHIO AND POMELO

Pistachio soft biscuit, lime creamy, pomelo jelly,
creamy pure Feudo San Biagio pistachio, pomelo sorbet

**Please be advised to chose the same starter - the same main course - the same dessert
for every person attending**



MENU ORIGINES

STARTER, MAIN COURSE, DESSERT **48,00 €**

STARTER, FISH, MEAT & DESSERT **63,00 €**

OUR FRESH CHEESE SELECTION **8,00 €** ADDITIONAL COST

BIRTHDAY CAKE **5.00 €** PER PERSON ADDITIONAL COST

DEL GAUDIO'S BURRATA

Whole burrata, fresh seasonal fruits, cecina beef ham, pine nuts crumble,
fresh basil juice, balsamic vinegar of Modena

Or

THE VEAL RAVIOLI

Softened seasonal mushrooms in parsley,
stew sauce, vegetable oil



THE SKREI COD

Medallion, marbled with algea, braised carmine chicory,
Oyster condiments, chicory and fresh nuts, chard sauce

Or

THE BALTIC BLACK BEEF

Aged for 30 days and imbued with beech wood,
home-made mashed potatoes, softened garlic spinach,
caramelized saucier onions, meat juice infused with beets and tonka beans



THE RHUBARBE AND STRAWBERRY

Rhubarbe marmalade from the Domaine de la Source,
Crispy leaves, Madagascar vanilla cream,
Fresh strawberries from the Lot et Garonne, strawberry sorbet

Or

THE VALRHONA CHOCOLATE

Tulakalum 75% chocolate ganache, crispy chocolate tile,
cacao struzel, Bahibe 46% creamy chocolate, cacao sorbet,
Oabika sauce (cacao pulp juice from the extraction)

**Please be advised to chose the same starter - the same main course - the same dessert
for every person attending**

05.56.68.56.16 - commercial@chateaufage.com



FAGE

la maison des Vignes

CHILD'S MENU

STARTER, MAIN COURSE, DESSERT **18,00 €**

STARTER, MAIN COURSE or MAIN COURSE, DESSERT **15,00 €**

Platter of vegetables and cold cuts

Fish fillet from the market, pasta

or

Grilled chicken fillet, french fries

Bowl of icecream or sorbet



CHILD'S MENU « LIKE THE BIG PEOPLE »

STARTER, MAIN COURSE, DESSERT **25,00 €**

This menu is composed of the dishes of the adult menu,
with adapted portions for children

Until 12 years old included - Uniform choice for all children
The origin of our meats is French
Price with taxes & service included



FAGE

La maison des Vignes

DRINK PACKAGES

Prices per person, on the average base consumption of 1 75cl bottle for 3 persons any color, mineral water and coffee included

14.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included



17.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included



25.00 € per person

White and red wine at the Sommelier's choice,
Eaux de FAGE (still and sparkling), coffee included



FAGE

la maison des Vignes

THE WINE

Per bottle during your meal

WINE MENU ON DEMAND

PACKAGE 5,00 €/PERSON

MINERAL WATER AND COFFEE INCLUDED





BETTER THAN A HOTEL, A FAMILY HOUSE BY THE COUNTRYSIDE
RESTAURANT - PLACE OF LIFE - WINERY



DO YOU WANT TO ORGANIZE AN EVENT?

The members of the FAGE family will accompany you with pleasure for the organization of your event, and ensure it is memorable.

commercial@chateaufage.com

or

05 56 68 56 16

INFORMATION TO COMMUNICATE:

Date(s) Requested

Number de persons

Nature of the event (work dinner, birthday, baptism...)

Your package selection from the brochure
(choice of apéritif, the menu, and the drinks during the meal)