

FAGE

la maison des Vignes



GROUP BROCHURE

05.56.68.56.16 - commercial@chateaufage.com



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THE APERITIFS

GLASSES

Kir Bordelais 12cl	6,00 €
Muscat de Rivesaltes 8cl	6,00 €
Lillet, white & rosé 8cl	6,00 €
Glass of wine of the Château FAGE domain, White or Rosé 12cl	6,00 €
Cocktail	16,00 €
Glass of Champagne Gosset Extra Brut 10 cl	12,00 €

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 liquer)	18,00 €
Champagne Barthélémy Pinot 75 cl	55,00 €
Champagne Gosset Extra Brut 75 cl	60,00 €
Champagne Gosset Grande Réserve 75 cl	75,00 €
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 **15,00 €**





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THE CANAPÉS

- 5 pieces/person package 15,00 €
- 8 pieces/person package 24,00 €
- Canapé, unit value 4,00 €

Choose from the following list

COLD FOR STARTERS

Blinis with smoked trout from the Pyrenees, vodka floret

Toasted fruit bread with ham and fresh ham and goat cheese

Banana guacamole nachos

Piquillos stuffed with tuna mayonnaise, garlic oil

Toast of 24 month old Black Bigorre ham rubbed Spanish style

Man'ouché with zaatar and fresh aromatic herbs

Salmon cube in gravelax

WARM TO CONTINUE

Shrimp gyoza

Grilled Txistorra and candied new potatoes with mild smoked pepper

Focaccia gratin with old Comté cheese

Snacked galabar pudding, green apple condiment

Crispy prawn with satay

Croque Monsieur truffle flavor

Crispy pig's trotters

Beef samosa

Mushroom risotto



MENU INFLUENCES

STARTER, MAIN COURSE, DESSERT **43,00 €**

STARTER, FISH, MEAT & DESSERT **58,00 €**

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

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

GREEK DELIGHT

Hilopites (greek pasta) in chicken broth,
Seasonal vegetables and salted candied lemon

or

GEORGIOUS GALETTE

Potato galette with sumac,
sour cream with roasted sweet onion and selected herbs



POULTRY ORLOFF

Orloff poultry fillet, fatty juice, parmesan linguine

or

THE COD

Cod poached in olive oil, crushed Jerusalem artichokes with herbs,
greek yogurt with citrus fruits



CRUNCHY DUO

Crunchy puff with chocolate and praline, exotic fruit minestrone

or

FONDANT APPLE

Fondant apple pie with caramel and vanilla cream

**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 **55,00 €**

STARTER, FISH, MEAT & DESSERT **70,00 €**

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

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

THE ORGANIC EGG

Organic fried egg, black meat sausage from Bigorre,
herbs and celery juice braised with local walnuts

or

THE PARSNIP

Delicacy of roasted parsnips,
agapentail and micro vegetables



THE SALMON

Crispy-soft salmon with Landes peanuts,
creamy Beluga lentil

or

THE VEAL

Veal Tournedos with nori,
bakery-style new potatoes and seaweed juice



THE CHOCOLATE

Crispy chocolate shortbread biscuit, poached pear and pecan

or

THE CITRUS

Fage lemon tart

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BIRTHDAY CAKE

Vanilla entremet and Granny Smith apple insert, crunchy shortbread

Or

Valrhona Araguani chocolate entremet, creamy hazelnut insert and praline crunch



CHILD'S MENU

STARTER, MAIN COURSE, DESSERT **19,00 €**

Creamy seasonal vegetable soup

Crispy chicken fillet, french fries

Chocolate mousse, crunchy hazelnut praline entremet



CHILD'S MENU « LIKE THE PARENTS »

STARTER, MAIN COURSE, DESSERT **29,00 €**

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



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BEVERAGE 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

Château Fage Blanc 2022
Château Fage Rouge 2020

Château Brondeau du Tertre Blanc 2022
Château Brondeau du Tertre Rouge 2020



17.00 € per person

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

Château Goudichaud Blanc 2021
Château Bel-Air Eiffel Rouge 2020

Domaine Les Hautes Noelles Muscadet 2020
Château Roque les Maynes Castillon 2020



25.00 € per person

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

Domaine Garnier Chablis 2021
La Reserve de Malartic Rouge
(Pessac-Léognan) 2018

Château Brown Pessac Léognan Blanc 2019
Château Croix Cardinale
St Emilion Grand Cru 2016



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THE WINE

Per bottle during your meal

WINE MENU ON DEMAND

PACKAGE 5,00 €/PERSON

MINERAL WATER AND COFFEE INCLUDED





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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)