

The Lyrical Table 55 € Three courses

The first notes... appetizers at the key

Long confit tuna belly/hummus flavoured with garlic, ginger and lemon/grilled pepper reduction/basil crunch/chickpeas with sweet spices/half cooked green tomatoes

Perfect organic egg cooked at 64°C/ homemade rillauds of local organic pig /soubise with shallots/ Michelet beans

Loire mule lacquered with honey from La Breille Les Pins and sesame seeds/ eggplant fondue, patisson and onions/ parsnip and potato gnocchi/ cauliflower/ a dash of Moulin olive oil

Or

Two-cooked vineyard chicken/ sauteed supreme/long-cooked flank steak/poultry liver toast/chicken juice with tarragon/spaghetti squash/celery root/cabbage pack-choy

Egg-free sponge cake/poached pear with sweet spices, dried and in sorbet/vegetable milk jam with vanilla/kombu seaweed with lemon and cardamom

Or

Pain de Gênes with Combiér/ Michel Cluizel grand cru chocolate sorbet/ raw chocolate crunch/ vegetal cream