

The Symphony Table 75 € Five 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

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

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

White Sancerre Langlois château Fontaine Audon 2019 Domaine Mélaric **AB (organic)** AOC Saumur
2019 Gourmandises Loïc Mahé **AB (organic)** Anjou

Red Domaine de l'Oublié Xavier Courant **AB (organic)** Notre Histoire 2019 AOC Bourgueil La Folie
Lucé Encore **AB (organic)** AOC Saumur-Champigny 2019 Loïc Mahé Gourmandises Anjou

Starter Course 48 €

Main Course-Dessert 44€

Starter 21€

Main Course 30€

Cheese 10€

Dessert 12€