

Lyrique 58 € Three courses

The first notes..... amuse bouche at the key

Puff pastry of organic green and white asparagus from the Loire Valley/lemon mousseline sauce

Or

Smoked eel from the Loire from the fishermen/candied lemon/radish crackers/peas and new carrot

Low-temperature veal tenderloin and braised sweetbreads/new turnip/duxelle of blond and organic mushrooms from Saumur/reduced juice

Or

Slow-cooked line-caught pollack / crab bisque and garlic infusion / celeriac, Swiss chard, candied onion and first new potatoes

Fleur de sel shortbread/vegetable lemon cream/Michel Cluizel grand cru chocolate sorbet/crispy Anjou quinoa

Or

French toast style brioche/forest honey ice cream from Breille Les Pins/Buckwheat tuile and tonka bean cream