

Menu La Table d'Harmonie 68 € Four courses

The first notes.....appetizers at the key

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

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

Plate of matured cheeses/ nut bread/ apple confit from our orchard

Or

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