

Symphonique 78 € Five courses

Served for the whole table

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

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

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

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

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

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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

To accompany your dishes, you have the possibility of making a food and wine blanks

Charentais Country Wine Domaine Cazulet **AB** 2 Glasses 20€

AOC Saumur 2020 Château de Villeneuve **AB** 3 Glasses 28€

AOC Chinon Les Coteaux Hauts Midi 2020 Domaine du Petit Bon Dieu **AB**

Reds

AOC Saumur-Champigny 2018 Pierre Adrien Vadé

AOC Anjou Loïc Mahé Les Muriers **AB**

AOC Saint-Chinian Thierry Navarre **AB** “Le Laouzil” 2020