

Lyrique 58 € Three courses

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

Goat cheese from the Marthuret farm in AB/just snacked eggplant/beetroot ketchup/fermented lacto beetroot/zucchini pesto and sunflower seeds

Or

The beautiful tomatoes plate of our market gardeners / confit / in sorbet / lemon and cardamom

Slow-cooked veal /reduced jus/Macaire potatoes/candied garlic/green beans

Or

Cuttlefish cooked a la plancha from the Atlantic coast/mussel cream/seasonal vegetables

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

Or

Strawberry and local rhubarb in organic farming / candied / rhubarb sorbet / strawberry wi