

## Symphonique 78 € Five courses

Served for the whole table

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

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

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

\*\*\*\*\*

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

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

m

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 Domaine de Rocheville La Dame

3

Glasses 28€

AOC Vouvray Catherine & Pierre Breton »Pierres Rousses » **AB**

Reds

AOC Saumur-Champigny Château de Villeneuve « Clos de la Bienboire » **AB**

AOC Anjou Loïc Mahé Les Muriers **AB**

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