

Harmonie 72€ Four courses

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

Perfect organic egg at 64°/shallots confit in red wine/green cabbage and celeriac/Saumur
pomponette/Breadstick with quinoa from Anjou

Sea scallops from Normandy cooked in their natural shell/reduced fumet/leeks braised and
mashed twice/seaweed confit with lemon and sherry vinegar

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

Fondant apple from the Loire Valley, in jelly, in sorbet and cream with Saumur cider

OR

Michel Cluizel chocolate/homemade hazelnut praline/creamy organic Ethiopian Mocha
coffee/crispy cigarette