

Lyrique 62 € Three 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

Or

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

Or

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

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