

Symphonique 84 € Five courses

Served for the whole table

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

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

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

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

Blancs

AOC Côtes de Duras La Pie Colette 2016 AB

2 Verres 20€

AOP Saumur Château de Parnay Chemin des Murs 2021

3Verres 28€

AOC Touraine Sauvignon J.F Merieau 2020 AB

Rouges

AOC Saumur-La Folie Luce Loïc Terquem AB

AOC Anjou Loïc Mahé Les Muriers AB

AOC Saint-Chinian Thierry Navarre AB « Le Laouzil » 2020