

Menu La Table Harmonie 72€ Four courses
The first notes.....appetizers at the key

Vegetable cream of country white asparagus with cashew nuts / broth tip

Mullet from the Loire fishermen in gravelax/Zucchini marinated in anise and
curry, chia seeds, in pesto/vegetable cloud of peas

Slow-cooked Poitou Charentes lamb/seasonal vegetables

Platter of mature cheeses

Or

Michel Cluizel dark chocolate/homemade hazelnut praline/vegetable creamy organic Ethiopian
Mocha coffee/crispy cigarette/Cazette iced vegetable milk

Or

Country strawberries with two vegetable strawberries with Tahitian vanilla

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

Whites

Charentais Vin de Pays Domaine Cazulet 2018

2 Glasses 20€

AOC Saumur winegrower of the moment

3 Glasses 28€

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Reds

AOC Saumur -Champigny

AOC ANJOU