

Menu La Table Lyrique 65€ three courses

The first notes.....appetizers at the key

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

OR

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

Loire fisherman shad cooked in red wine and prunes / mashed potatoes with Touraine
saffron

OR

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