

Menu La Table Symphonique 84€ Five 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

\*\*\*\*\*

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

\*\*\*\*\*

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€

Reds

AOC Saumur -Champigny

AOC Cheverny