

Menu La Table Harmonie 72€ Four courses

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

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Smoked grilled white eggplant/organic goat cheese from Le Marthuret farm/ tomato  
juice with mild spices

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

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Matured Beef 60 days /seasonal vegetables

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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

Countraspberry 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 ANJOU