

Menu La Table Lyrique 65€ three 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

OR

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

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Cuttlefish /green beans/buttered cabbage/chard/cream of mussels

OR

Matured Beef /seasonal vegetables

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Platter of mature cheeses

Or

Poached rhubarb with vanilla/creamy vegetal basil/local green tomato sorbet/puffed  
rice tuile

Or

Country raspberry with two vegetable strawberries with Tahitian vanilla