

Menu La Table Symphonique 84€ Five courses

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

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

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

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

Matured Beef /seasonal vegetables

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

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