

Menu La Table Harmony four courses 72€

The first notes.....amuse bouche at the key

Scallops from Bretagne cooked in their natural shell/reduced fumet/leeks cooked twice, braised and in puree/seaweed confit with lemon and sherry vinegar

Perfect organic egg cooked at 64°/Duxelle of mushrooms from our forests/onion soubise/crispy and poached butternut

AOP Maine Anjou Beef Fillet in short marinade / new potatoes / carrots and new onions / reduced juice

Aged cheese plate

Or

Fondant apple from the Loire Valley, in sorbet, in Normandy farm cider jelly/crispy puff pastry/vegetable cider cream

Or

Country raspberries with Tahitian vanilla vegetable creams/caramelized pistachios/buckwheat shortbread

FOOD AND WINE PAIRINGS

2 GLASSES

3 GLASSES