

Menu La Table Symphonies five courses 84 €

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

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

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

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Cuttlefish from the Breton coasts cooked a la plancha/green beans/patisson/chard  
chop/saffron mussel cream

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

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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