

Menu La Table Harmony 76€ four courses

The first notes.....appetizers 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 blond and organic mushrooms from
Saumur/soubise with onion/crispy and poached butternut

AOP Maine Anjou Beef Fillet in short marinade/seasonal vegetables/reduced juice

Aged cheese plate

Or

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

Or

Baba poached with Royal Combiér/Michel Cluizel grand cru dark chocolate
ganache/poached, dried pear in sorbet

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