

Menu La Table Lyrique 68€ Three courses

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

Or

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

Or

Slow-cooked pollack from the Breton coasts, candied/romanesco/chard ribs/buttered  
cabbage/Bouchot mussel cream with Touraine saffron

\*\*\*\*\*

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