

Menu La Table Symphonique 88€ Five 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

\*\*\*\*\*

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

\*\*\*\*\*

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 Cheverny