

Menu La Table Symphonique 88€ Five courses

The first notes.....appetizers at the key

Vegetable royal of local white asparagus/vegetable ice cream with black truffles from the Loire Valley/points with emulsified broth

Octopus from the Atlantic coasts/White ajo/Zucchini ginger pesto/Peas

Slow-cooked pollack from the Breton coasts, candied/romanesco/chard ribs/buttered cabbage

Slow-cooked veal fillet/reduced juice/vegetables of the moment

Aged cheese plate

Or

Local strawberries candied in red wine/ cottage cheese ice cream and garden verbena,/pistachio

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