

**Menu La Table Symphonique €88 Five courses  
(served for the whole table)**

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

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Rock octopus from the Atlantic coast, gently cooked/polenta with seasonal vegetables/lacto-fermented tomato and lemon sorbet

Or

Pan-fried foie gras escalope / homemade gingerbread French toast style / pickled sweet potato / local cider reduction, emulsified with salted butter

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Line hake / vegetable jus and sautéed cockles / Swiss chard

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Farm-raised quail in Anjou, Macaire apple, reduced juice

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Mature cheese platter

Or

Local strawberries poached in red wine/Adelaide fromage blanc and garden verberna ice cream/caramelized pistachios

Or

Chocolate mousse and grand cru tonka bean sorbet chocolate/slow-cooked apricots/coconut sugar/buckwheat shortbread

Allergens

Nuts, cashew nuts, gluten, eggs, lactose, soy

**To accompany your dishes, you have the possibility of making a food and wine pairing.**

**Whites**

Vin de Pays Charentais Domaine Cazulet 2018 2 Glasses €20

AOC Saumur winemaker of the moment 3 Glasses €28

**Reds**

AOC Saumur -Champigny winemaker of the moment

AOC Saint-Chinian Thierry Navarre 2020 AB