

Notes

◀◀◀◀ SECRET GASTRONOMIQUE ▶▶▶▶

Choose a culinary journey, a 4 course menu for a gourmet stroll, or a 7 course menu for an escape of the senses.

LA NOUVELLE

The “Ri” rainbow

Candied trout from Gensac la Pallue, glazed with our garden verbena, crispy rice tuile.

A sheltered spot

Fig-leaf-oil confit pollock, accompanied by a salad of caramelized green beans and a warm vinaigrette.

The little one in the hat

Roasted veal loin with Charentais oyster mushroom tortellini, parsley sabayon and a rich veal jus.

Heart of the orchards

Fresh raspberries, combined with creamy tarragon sauce and raspberries and tarragon juice.

85,00€

Single menu served for the whole table.

Let yourself be tempted by an extra step, a cheese touch can be added to your flavours walk.

20.00€

LE RÉCIT

The “Pomme d’Or”

Candied tomato stuffed with stracciatella. Touch of tomato leaves oil. Tomato water reduction and gaspacho in two-layers.

The damsel of the sea

Flame-grilled langoustines, zucchini, basil pesto, warmed with a citrus-infused head broth.

The devilish migrant

Line-caught bluefin tuna, grilled, confit eggplant, accompanied by tangy condiments and finished with a devil sauce.

The sacred of Isis

Roasted pigeon breast, confit leg fritter, creamy corn and onion, finished a rich giblet jus.

On our farms “Charentaises”

A cheese score...

“A la Royale”

Chocolate cloud, served with Cognac ice cream, cocoa and flower of salt crisp.

The flowering bunch

Lemon cream, topped with Limoncello, refreshed with a lemon and lavender sorbet, a few crunchy meringue petals.

125,00€

Single menu served for the whole table.

The younger writer menu

Under 12 years old

30.00€

Net prices in euros, including service