

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

Feet in the water

Poached Marennes d'Oléron oysters, shallots with tagetes vinegar, crepinette and a cloud of rye.

The 'Bonne Femme' Giant

Halibut stuffed with button mushrooms, cockles cooked à la marinière, leek confit, and shellfish emulsion.

The Monochrome Migrator

Roasted duck from Ferme Laleu, delicate candied beet leaves, garden-grown candied quince, duck jus made with crushed giblets and blackberry vinegar.

The tangy garden

Green kiwi and granny smith apple brunoise, kiwi sorbet and delicate kiwi juice, finished with a red-kiwi iced palet.

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 scarlet prawn

Carabinero shrimps, on a bed of creamy fennel purée and a consommé made from the heads. Topped with Sturia Vintage caviar.

Autumn gold

Duck gratin, tangy onion purée, confit egg yolk, truffle sabayon and gourmet bread fingers.

The Flower with 200 Eyes

Grilled scallops from the Seine Bay, roasted cauliflower confit, reduced scallop trimmings jus, and caper sabayon.

The Art of the Master Blender

Smoked veal sweetbreads with Cognac-barrel chips, Jerusalem artichoke prepared in various ways, veal jus with two infusions.

On our farms "Charentaises"

A cheese score...

Paradise bay

Blancmange with diced mango and passion. Sprinkled with coconut granola and refreshed with a mango, passion and coriander sorbet.

Land of fire

Crisp chocolate gavotte with puffed buckwheat, a Manjari chocolate mousse. Refreshing touch with a buckwheat ice cream, a caramel-sobacha sauce.

125,00€

Single menu served for the whole table.

The younger writer menu

Under 12 years old

30.00€