

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 Quercy

Foie gras marbled and cooked au naturel, powdered wood liquorice. Liquorice juice reduction and orange gel.

The growler in a green dress

Steamed meagre, white butter sauce with peas, broad beans and trout eggs.

The feathered hat

Poultry garnished with foie gras and chanterelle mushrooms, tartlet garnished with confit thighs, poultry juice, sabayon with oxidative Pineau des Charentes from Bourgoin home.

Heart of the orchards

A few fresh raspberries, served with a tarragon-infused cream and a chilled raspberry-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 flowering rhizome

Asparagus in English style, rhubarb and elderflower touch, sorrel sorbet and elderflower foam.

Feet in the blue

Blue lobster and pig's trotter, warm carrot and grapefruit salad, bisque infused with citrus leaves.

Rusty red mullet

Pearly red mullet, rouille saffron sauce, candied fennel, fresh lemon, reduced fish soup.

The "Diamandin" with three drupe

Lamb in 2 ways, grilled breast, filet in a black olive crust, grilled aubergine, lamb juice with basil oil and greens olives.

On our farms "Charentaises"

A cheese score...

"A la Royale"

Chocolate cloud, served with Cognac ice cream, cocoa crunch, and a touch of fleur de sel.

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