

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 pearl of the Bocages

Tartlet of snails from the "Ferme Enchantée" prepared in the Charentaise style, pig's feet veil, a few snails in parsley-garlic and tomato "cramât".

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.

The Parisian Ladies

Fresh figs and walnuts, honey-infused fig compote from the garden, paired with walnut ice cream and a delicate fig-leaf emulsion.

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 King of the forest

Mushrooms baked in parchmen, brunoise of some raw mushrooms, , a consommé with the scent of undergrowth.

The princess of the marshes

Imperial shrimp from the Charente marshes, poached in a head broth, fennel cream, reduced bisque and sabayon.

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...

Paradise bay

Blancmange with mango and passion brunoise. Crowned with coconut granola and refreshing with a sorbet of mango, passion and coriander.

Land of fire

Crisp chocolate gavotte with puffed buckwheat, a Manjari chocolate mousse. 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€