

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".

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 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 bead broth, fennel cream, reduced bisque and sabayon.

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 shavings, Jerusalem artichoke prepared in various ways, and veal jus infused twice.

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€

Net prices in euros, including service