

As the first buds appear on the trees and our walled garden see its first selection of herbs and flowers, the estate gardens spring to life to the sounds of the birds and bees. Meanwhile, in the kitchen it's the sounds of the pots and pans that give the rhythm. For our Chef though, after a Winter of writing "Notes" and recipes, it is now time to write stories...

Let yourself be tempted by one of his two stories below.



NOUVELLE

4 courses menu

The Chef's association – Trout and foie gras

The "Cagouille" at "la Cotinière" – Whiting and Snail

The "Diamandin" – The Lamb and Zucchini

The sweetness – Minty chocolate

80,00€

RÉCIT

7 courses menu

The morning Dew – The zander

Chabrot at cognac – The ravioli

The "Grogneur" in green – The leanfish

Refreshing break

"Choron" – The Beef

Watermelon Freshness – Goat cheese from Vanzac

Abstract art – Raspberry and aloe vera

120,00€

Menu for young readers

30,00€

