

Notes

◀◀◀◀ SECRET GASTRONOMIQUE ▶▶▶▶

Choose a culinary journey, a 4 courses menu for a gourmet stroll, or a 7 courses menu for an escape of the senses.

NOUVELLE

The Quercy

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

Gensac la Pallue

Candied salmon with bergamot leaves oil. Lettuce stuffed with pea and broad bean. Smoked emulsion.

In Spain

Roast pork chop. A few capers. Combined with artichoke.. Tabini touch, bao bread with pulled pork confit. Pork juice.

Sweet epilogue

Crunchy meringue, combined with strawberries and rhubarb, and elderflower.

85,00€

RÉCIT

Feet in the water

Spider crab crumble, dill oil et cucumber. Caviar touch from Gensac la Pallue. Heads spiders crabs broth infused with leaves lemon tree.

At the edge of the woods

Morel mushroom stuffed with veal and foie gras. Pineau des Charentes from Bourgoin home emulsion. Veal juice reduction with herbal oil.

At the edge of our coasts

Roasted monkfish in a chorizo oil. Monkfish juice reduction. Cuttlefish veil. Served with spelt.

Across the fields

Smoked and roasted matured beeffilet. Greens asparagus and wild garlic gnocchis. Beef juice reduction infused with oak barrels Cognac chips.

Farm stage

Crispy milk tuile, rhubarb clarification, crudled milk garnished with herbs. Matured Comté 24 months and a few spinach leaves.

In the garden

A combination of citrus fruits, the freshness of basil and the sweetness of cottage cheese desert.

Smoothly

Rice pudding with tonka beans et buckwheat, caramel with flower of salt.

125,00€

Single menu served for the whole table.

The younger writer menu – Under 12 years old 30€

Net prices in euros, including service