

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 lady of the seas

Herb soufflé crepe with langoustine filling, langoustine jus reduced with tarragon oil and lacto-fermented buddha's band.

The rooted rainbow

Candied trout in garden citrus oil, black lemon powder, celery risotto, trout roe and bergamot leaf emulsion.

The pharaons fowl

Tender guinea fowl, smoked potatoes stuffed with confit leg, sabayon with oxidative Pineau Bourgoin and poultry juice.

The pie plant

Rhubarb poached in strawberry juice and orange blossom syrup, orange blossom foam and strawberry sorbet.

A thousand clouds

A deconstructed mille-feuille, flaky pastry, light Mexican vanilla cream, soft caramel, whipped cream and salted butter caramel ice cream.

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

Queen "Mimosa"

White asparagus poached in its own water, herb mayonnaise, "Mimosa" and caviar from Sturia Home.

The red gold of the southwest

Poached foie gras escalope with red Pineau des Charentes, a few fermented strawberries, red onion chutney and duck jus.

The growler with the heart of Prince

Meigre meunière, camus artichoke sabayon with walnut oil from Noyeraies des Borderies, fish juice.

The Art of the Master Blender

Smoked beef sirloin with Cognac barrel chips, stuffed morels and beef jus infused with chai spices.

On our farms "Charentaises" and beyond

A cheese score...

The pie plant

Rhubarb poached in strawberry juice and orange blossom syrup, orange blossom foam and strawberry sorbet.

Garden treasures

Crispy meringue, wildflower honey, lime cloud, lime and mint sorbet, pollen, honey tuile.

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.