

# 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.*

### **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 200 green eyes**

*Roasted scallops, warm salad of peas and fava beans and elderflower vinegar sabayon.*

### **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.*