

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 Charentais treasures

Morels and snails prepared in Charentais style, confit egg yolk and wild garlic sabayon made from our foraged harvest.

The spring rainbow

Trout confit in elderflower oil, served with a beurre blanc sauce, garnished with peas, broad beans and trout roe.

The pharaohs fowl

Poultry coated with a poultry liver stuffing, fine herb ravioli filled with confit chicken legs, served with broccoli and poultry jus.

The wooden crown

Savarin soaked in dark fruit juice, topped with a few fresh dark berries.

Garden treasures

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

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 blue breath

Soufflé herb crêpe, stuffed with lobster filling and lobster medaillons, served with a reduced jus de tarragon oil, and a few condiments.

The growler with the heart of Prince

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

The rooted quintessence

Smoked and roasted sweetbreads, stuffed with veal cheek confit with black garlic, served with a veal jus infused with vin jaune.

On our farms "Charentaises"

A cheese score...

The wooden crown

Savarin soaked in dark fruit juice, topped with a few fresh dark berries.

The raspberry in its black dress

Chocolate and cardamom mousse, raspberry confit, on a disc of chocolate and cardamom ice cream, surrounded by a few fresh raspberries.

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.

