

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

A palimpsest of gold and rubies

Layer upon layer of foie gras and candied beetroot, red Bourgoin Pineau des Charentes jelly, and a chutney of plums and purple shiso.

Stuck right in the heart

Pollock stuffed with chorizo and lacto-fermented lemon, small spelt cooked in langoustine stock, piperade sauce.

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.

Exotic splendour

Crispy meringue, finely diced mango, pineapple and passion fruit, the freshness of a mango and coriander sorbet, and the sweetness of vanilla 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

The sun's candy apple

Candied tomato stuffed with burrata, garden pesto, tomato water dotted with fig leaf oil, and a light layer of Iberian ham fat.

Shelled scampi

Crispy langoustine in an almond crust, with peach confit and pickles, langoustine juice concentrate and rosa geranium sabayon.

Scaled canopy

Grilled Saint-Pierre fillet, grated bottarga, courgette blossom stuffed with courgette confit, seasoned fish jus.

The Art of the Master Blender

Smoked veal sweetbreads with Cognac oak barrel shavings, chanterelle mushrooms cooked in oxidative Bourgoin Pineau, a few Kalamata olives, and a jus infused with the shavings.

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