

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 antique baozi

Duck cooked on a chest, served with a bao bun filled with confit thighs, braised sucrine lettuce and a sliced juice with basil oil.

Summer Gold from the Garden

Cognac granita, apricot and savory sorbet, and a few slices of apricot poached in savory syrup.

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...

Summer Gold from the Garden

Cognac granita, apricot and savory sorbet, and a few slices of apricot poached in savory syrup.

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