

Notes

◀◀◀ SECRET GASTRONOMIQUE ▶▶▶

Choose a culinary journey, a 5 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.

The Giant of the Mediterranean

Marinated and grilled bluefin tuna, cannelloni stuffed with a confit of charred aubergine, olives and candied lemon, served with choron sauce.

The art of the master chef

Roasted and smoked veal loin with Cognac cask shavings, potato stuffed with chanterelle duxelles, a puffed potato, and a few chanterelles cooked in oxidative Pineau from Bourgoin home.

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 with 4 cheeses 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.

The sea barbel and its 'queen of summer'

Red mullet cooked on one side, a few fried scales, a tartlet of candied zucchini, fish soup and aioli sabayon.

The Messenger of Isis

Roast pigeon, a few slices of marinated beetroot, tangy beetroot confit, a fritter of confit thigh and pigeon jus with crushed giblets

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