

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.

The vertigo of a green cloud

Inspired by a cheesecake, with creamy lime, olive oil and tarragon, a few pearls of lemon caviar, and a refreshing sorbet.

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.

95,00€

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.

In our Charente marshes

Imperial prawn served in a bead broth infused with lemon leaves from the garden, accompanied by fennel kimchi.

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...

The vertigo of a green cloud

Inspired by a cheesecake, with creamy lime, olive oil and tarragon, a few pearls of lemon caviar, and a refreshing sorbet.

Neroli in the Mediterranean garden

Like a fig tartlet served on a bed of orange blossom crème brûlée and fig leaf ice cream.

135,00€

Single menu served for the whole table.

The younger writer menu

Under 12 years old 30.00€