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

In the shade of the vines
Snail tartlet cooked "à la Vigneronne", a thin slice of pig's trotter, snails in parsley preparation, Meurette sauce.

The Sea Wave
Whiting stuffed with prawns, seaweed butter and dried celery. A bisque-based sauce served with trout roe and lemon caviar.

The Woodland Fowl
Roast poultry stuffed with brown button mushrooms and oyster mushrooms, a melt-in-the-mouth potato garnished with confit thighs, and a creamy reduction made with oxidative Bourgoin Pineau, garnished with brown mushrooms.

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.

Shades of yellow
Pears poached in caramel syrup and Belle de Brillet, buckwheat ice cream, a touch of sobacha, puffed buckwheat streusel.

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

Velvety iodine
Raw and marinated Gamberoni prawns, Sturia vintage caviar, Vichyssoise, fish head jelly, watercress cream.

The heart of gold
Candied egg yolk coated in a poultry stuffing, a bread stick seasoned with cured ham, truffle and onions, truffle sabayon.

The echo of the shells
Pan-seared scallops, salsify prepared in various ways, grated fresh walnuts, scallop jus with yellow wine and walnut oil sabayon.

The Jumper's Footprint
Roasted fillet of locally hunted venison, shoulder stew, confit butternut squash and peppercorn sauce.

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€*

Net prices in euros, including service