

Menu La Table Lyrique 68€ Three courses

The first notes.....amuse bouche at the key

Vegetable royal of local white asparagus/vegetable ice cream with black truffles from
the Loire Valley/points with emulsified broth

Or

Octopus from the Atlantic coasts/White ajo/Zucchini ginger pesto/Peas

Slow-cooked veal fillet/reduced juice/vegetables of the moment

Aged cheese plate

Or

Local strawberries candied in red wine/ cottage cheese ice cream and garden
verbena,/pistachio