

## La Table Lyrique Menu €68 Three courses.

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

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Perfect organic egg cooked at 64°/mushrooms from our forests/soft homemade sandwich bread/buttered cabbage

Or

Normandy scallops cooked in their natural shell/reduced fumet/leeks cooked twice, braised and pureed

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Monsieur Guiffaut's quail cooked twice/fine parsnip puree/wafer apple/reduced juice

Or

Mullet Barbet from the Atlantic coasts and its fumet/crispy buckwheat/celery root/salt chard

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Aged cheese plate

Or

Fondant apple from the Loire Valley, in sorbet, in Saumur farmer's cider jelly / homemade pure butter crispy inverted puff pastry / vegetable cider cream

Or

Crispy burgundy cazette/grand cru chocolate ganache/vegetable pumpkin ice cream and Royal Combier