

La Table d'Harmonie Menu €76 Four Courses

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

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

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

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

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