

**Menu La Table Symphonique €88 Five courses
(served for the whole table)**

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

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

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

Aged cheese plate

Or

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

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

**To accompany your dishes, you have the possibility of making a food and wine
pairing.**

Whites

Vin de Pays Charentais Domaine Cazulet 2018 2 Glasses €20

AOC Saumur winemaker of the moment 3 Glasses €28

Reds

AOC Saumur -Champigny winemaker of the moment

AOC Saint-Chinian Thierry Navarre 2020 AB