



Menu in Three Services 70€/pers
Food and wine pairing: 140 €/person (3 glasses of wine)

Truffles "Tuber Aestivum" from Guillaume Ge
in risotto melted with parmesan

or

Tomatoes from « Plein Champ »,
raw, marinated and confited, smoked and light burrata, tomatoes and basil sorbet

Red Mullet,
cooked in two ways, courgette and flowers in different shapes, fish soup with saffron

or

The Squab by Marie Le Guen,
roasted on a chest, candied thighs, carrots from Mr Latour farm in different ways,
carcass juice

Raspberry
fresh, iced and compote, fluffy meringue and tarragon pesto

or

Milk,
in jam and light foam smoked, rice pudding and ice cream

Pierre Rollet cheeses selection and local producers: 18€

Logis de la Cadène
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