

LA TABLE D'OLIVIA

By Thibaut Peyroche D'Arnaud

Autumn' color

Autumn fruits, roasted foie gras, red Pineau reduced

Iodic spray

Charlotte pie emince, roasted langoustine, thin fish soup of Ile de Ré, saffron emulsion

The Island first

Warm oysters from the whale's farm, pomelo leeks fondue, sabayon of Nantes

Back from fishing

Large candied fennel slices, back garlic condiment, reduced langoustine gravy

Soil and Sea

Scallops from Cotentin, fine mashed parsnips, roasted hazelnuts, hazelnut emulsion

The soil

Low temperature cooked French veal rib, braised pumpkin, pear and fresh onions with sage

Ripened cheese plate and fruit chutney

The Nougat

Caramelized almonds iced nougat, fresh raspberry coulis

Between pear to cheese...

Poached pears, ginger, lemongrass, star anise and citrus fruits, rice pudding, nougatine slivers

Return from the summer holidays!

Appels salted caramel, chestnut mousse, vanilla iced quenelle