

GRAND VELUM MENU

Culinary creation workshop



MENU DISCOVERY 1 main course - 1 coffee with an assortment of desserts - glass of wine (15 cl) **30 €**

GASTRONOME MENU 1 starter - 1 main course - 1 dessert **44 €**

À LA CARTE Starter - **15 €** / Main course - **25 €** / Dessert - **15 €** / Coffee or Tea with an assortment of desserts **8 €**

WINE MENUS

1 glass (15 cl), choice in the wine list marked [*] **6,50 €**

1 sparkling wine - glass, choice in the wine list not marked[*] **7,50 €**

"Anything one man can imagine, other men can make real." Jules Verne... In homage to the work of Jacques Rougerie
"Learn from nature: that is where our future lies." Leonardo da Vinci

STARTERS

CULINARY LANDSCAPE ^{1,6,7,8}

The idea of biomimicry is that we "take new inspiration from the living world" and all the shapes, relationships, materials and mechanisms that it so ingeniously creates. It is an approach that requires ingenuity, humility and mindful sharing, values without which the future of mankind would be a very dark place. Here, we have an opportunity to make a gourmet interpretation that suggests a culinary landscape in the spirit of biomimicry.

On a vegetal substrate of organic dried fruit and activated charcoal, leek roast in a shell with flakes of plain-cooked duck foie gras. Chickweed shoots with flax and chia seed crunch. Avocado sauce made with raw-almond oil.

Accompanying wines: Cuvée Pauline - Sparkling - Domaine Octavie & Cuvée Lucile - White - Domaine Les Vaucorneilles

WHEN PLANTS TAKE THEIR RIGHTFUL PLACE ^{1,6,9}

The principles of biomimicry will demand that nature be given a new role among the manmade constructions of our urban spaces. Plants will eagerly gain new ground across a previously-lost territory. Sympathetic to this cause, many architects exhibit projects that are in symbiosis with nature and allow it a harmonious existence alongside humans. Here lies the rationale behind the creation of this starter: an incursion that reconciles mankind with the living world...

Einkorn risotto with lucuma & lime, thinly-sliced marinated beef flowers, cabbage wafers and sweet-and-sour passion-fruit sauce. Seed sprouts to give plants their rightful place as the focus of the dish...

Accompanying wines: Cuvée Oneiros - White Sauvignon - Domaine Sauvete & Cuvée Méli-Mélo - Rosé - Domaine Sauvete

"RIGATE" & MIMICRY ^{1,6,8,10}

Have you ever seen an anthill in gridlock? Of course not! For the simple reason that there's no such thing. Ants all move at the same speed and their traffic-management system is based on pheromone signals that indicate the best path for the ants at the back to take. Waze developed an ultra-performance algorithm directly inspired by this way of functioning. Arranged in the shape of a snail shell, the pasta makes an amusing nod to this principle. **"Pipe rigate" pasta filled with aromatic cruciferous vegetables: broccoli, pak choi, mustard seeds, maca... Smoked veal belly with sage & lemon confit on a bed of rocket. Dried kale cabbage & sorrel sauce with chlorella.**

Accompanying wines: Cuvée L'Orbois - White - Domaine J-Christophe Mandard & Cuvée Tendre Suzon - Rosé - Domaine Les Vaucorneilles

ARTICHOKE FLOWER & SHELLFISH ^{2,6,7,9,14}

Architect Luc Schuiten is an urbanist, a futurist, a utopian and a visionary. His childhood spent in a house surrounded by a garden gave him an interest in nature, and he keeps his inventive mind amused by experimenting with various techniques. His fundamental faith in nature has led him to create a bio-inspired world based on his conviction that the urban model is obsolete. He has a passion for "archiborescence", a term used to describe architecture based mainly on building materials from all forms of living organisms or organisms inspired by the living world, much like the graphic design of this starter.

Artichoke leaves arranged like a shellfish flower, langoustine and clam with fresh fennel. Cream of pea soup flavoured with fresh mint, Camus artichoke heart with salted butter and, for an acidulous note, green apple with olive oil.

Accompanying wines: Crémant de Loire - Sparkling - Domaine de la Gabillière & Cuvée L'Orbois - White - Domaine J-Christophe Mandard

In case of allergies or dietary restrictions, ask our staff who will provide you with extra information or offer you alternatives to this menu.

DISHES

NEST & PLANT CAMOUFLAGE ^{1,3,9,11}

Eat or be eaten!!! This fundamental law of nature has led to animals adopting a whole diversity of survival techniques in the course of evolution. Mimicry is one of them, described by Patrick Tort as the ability to be mistaken for something else in order to avoid being eaten or, on the contrary, to facilitate an attack on prey. Modern fashion trends demonstrate that camouflage is as much a societal item as ever. But it remains to be seen which predator now threatens humanity. Humanity itself, perhaps... Because if he continues to ignore the living world, mankind may find himself unable to find any meaning to life on earth.

In a nest of soba noodles, seasonal cooked vegetables, plants & fruit flavoured with black truffle. Organic boiled chicken's egg with herbs and hemp-seed hummus.

Accompanying wines: Cuvée Lucile – White – Domaine Les Vaucorneilles & Cuvée Méli-Mélo – Rosé – Domaine Sauvete

WAVE MOVEMENT OF TROUT ^{1,3,4,6,7,8,9,14}

With its extremely efficient aerodynamic shape and wave-like movement, the trout offers engineers an astounding range of solutions for designing new techniques for faster, more energy-efficient and therefore cleaner mobility. Terre & Mère is an association that offers a benevolent vision, a reconciliation with nature, from a culinary angle...

Farm-reared rainbow trout, grilled on the skin, fine Brenne-carp stuffing with morels and bio-inspired lace tuile biscuit. Ratte potato scales with oil and spinach & seaweed fondue. Served with a salty chutney of aniseed, cucumber and horseradish.

Accompanying wines: Cuvée Première Vendange – Gamay – Domaine Marionnet & Cuvée Tendre Suzon – Rosé – Domaine Les Vaucorneilles

DUCK & BIOMIMICRY ^{1,7,9}

It's difficult to think of biomimicry without imagining birds, a specialised species if ever there was one. But where do ducks fit in? When in flight, the duck uses its neck and flat beak to change direction. In other birds, this function is assured by the tail feathers. Although most modern aircraft have a tailplane at the back, there are still a few that use the duck's technique.

Pink-cooked, flambée duck breast fillet with juniper berries and smoked-paprika stuffing made with the duck fat and aiguillettes. Green beans cooked with lime and lacto-fermented red cabbage with vanilla. Raw-cocoa chicken gravy, cress sprouts for a fresh nutty taste.

Accompanying wines: Cuvée Terre Calcaire – Bourgueil – Domaine Alexis Boucard & Touraine Chenonceaux – Domaine J-Christophe Mandard

MUSHROOM LAMB ^{6,7,9}

According to mycologist Paul Stamets, "Mushrooms can help save the world". More accurately, mushrooms have already been saving us for thousands of years, in fermentation, in breadmaking, wine making, etc. Mushrooms are also at the root of certain antibiotics and this has been the case since the Middle Ages. This dish puts mushrooms in the spotlight, some familiar, others less well-known, yet essential for a balanced macrobiotic diet.

Stringed leg of Quercy lamb wrapped like candy and glazed, in a well-seasoned brown-miso vegetable stock. Agneau tartare with small-mushroom clusters. Raw-courgette slivers with fermented black garlic and kalamata black olives. Concentrated gravy thickened with shitake & coriander pesto.

Accompanying wines: Cuvée Levant – St Nicolas de Bourgueil – Domaine Morin & Cuvée TerreCalcaire – Bourgueil – Domaine Alexis Boucard

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CHEESES & DESSERTS

CHEESE SELECTION ^{3,6,7,8}

Blue-veined cheeses get their colour from a blue-green powdery mould called *Penicillium roqueforti*. Legend has it that it was an accidental creation, but its discovery is a perfect demonstration of serendipity. In a biomimicry approach, it is usual for this kind of discovery to be made by pure chance, just as penicillin was discovered by Alexander Fleming. Nature is rich and generous to those who observe it with patience and humility...

Local, organic, raw-milk, blue-veined goat's cheese, matured in the cellars of Fromagerie Vazereau in the Tours region. Cashew-nut cream with seed sprouts. Salted sorbet made with plant milk, blueberries and extracted beetroot juice.

Accompanying wines: Cuvée Lucile – White – Domaine Les Vaucorneilles & Cuvée Vinium Fustis – Cheverny Rouge – Domaine François Cazin

FRUIT IN MOVEMENT ^{1,6,8}

"Biomorphic" architecture is all about creations that are directly influenced by the organic forms of animals, plants, and even the human body. It takes its source from the Art Nouveau movement. Here, nature is imitated through associations of the formal and the symbolic. With this in mind, we took inspiration from this approach to combine a variety of fruits cut into "organic" forms in order to give them a whole new meaning.

Thin slices of peach, mango and pear arranged in an organic design, with vanilla honey. Almond biscuit as a base for this fruity creation, and rhubarb & vanilla sorbet with honey. Served with praline cream.

Accompanying wines: Crémant de Loire – Sparkling – Domaine de la Gabillière & Cuvée Oneiros – White Sauvignon – Domaine Sauvete

CHERRY, MEADOWSWEET & HIBISCUS ^{1,3,6,7,8}

If we consider nature as our mentor, biomimicry offers a new way to appreciate nature and let it inspire us. It introduces a new era in which, rather than extracting whatever we can from the natural world, we try to learn from it. Our culinary approach frequently takes this initiatory path, leading us to observe, taste and feel our way to some of those rather successful "perfect matches". Here is an example...

Iced organic pure origin chocolate from Peru parfait with cherry & meadowsweet, Morello-cherry heart flavoured with cherry blossom, and soft hibiscus-flower biscuit. Served with whipped ganache, cocoa crunch and inspired foam.

Accompanying wines: Cuvée Tendre Suzon – Rosé – Domaine Les Vaucorneilles & Cuvée Première Vendange – Gamay – Domaine Marionnet

THE (BLUE) BUTTERFLY EFFECT ^{1,3,6,7,8}

Recent observations of butterflies have revealed that by tilting solar panels at an angle of precisely 17 degrees, we can improve their energy performance. Before it can fly, a butterfly uses the sun's energy to warm up its back muscles. Researchers have applied the principles of this discovery to the field of solar power, and improved the energy efficiency of photovoltaic cells. The concept is incorporated in the amusing presentation of this dessert...

Fruit and chocolate amid sweet tones of blue: iced chocolate grand-cru from Belize parfait with blackberry, white-chocolate bubbles with blackcurrant, and violet-scented mousse. Rosmary-honey granola.

Accompanying wines: Cuvée Pauline – Sparkling – Domaine Octavie & Cuvée Signature – Vouvray – Maison Brédif pour Domaine de Chaumont

FOREST DESSERT ^{1,3,6,7,8}

The forest is a sacred place, where nature's rejuvenating properties and formidable source of inspiration drive creation that connects us directly to a certain telluric truth. Inevitably, bio-inspiration demands an enlightened observation of the forest! With such observation comes wonderment, a love of life, and joyful gratitude... To allow us to remain a child at heart... This is the idea behind the creation of this deliciously imaginative dessert!!!

Caramel & sea-buckthorn mousse cones with acidulous fruits-of-the-forest creams. Mandarin-confit ice cream with notes of Douglas fir. Hazelnut-flavoured chestnut crisps served with currants compote.

Accompanying wines: Crémant de Loire – Sparkling – Domaine de la Gabillière – Cuvée Tendre Suzon – Rosé – Domaine Les Vaucorneilles

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THE DRINKS



APÉRITIFS

A sparkling wine - glass	15 cl	7,50 €
Vouvray Nectar wine	6 cl	7,50 €

MINERAL WATERS

Evian	50 cl	3,00 €
Evian	100 cl	4,20 €
Badoit	50 cl	3,00 €
Badoit	100 cl	4,20 €
Perrier Classique	33 cl	3,50 €

SOFT DRINKS

Coca-Cola	33 cl	3,20 €
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LOCAL CRAFT BEER

Art is an ale	33 cl	6,50 €
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ORGANIC FRUIT JUICES

	25 cl	3,00 €
Orange		
Apple		
Ace		
Tomato		

ORGANIC MALONGO COFFEE

Espresso	7 cl	3,00 €
Double espresso	14 cl	4,50 €



ORGANIC MALONGO TEA

	25 cl	3,00 €
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COFFEE & FRUIT BITES ^{1,7,8}

A few sweet and fruity suggestions designed for a perfect match with a coffee.

Goji-berry streusel with black organic pure origin chocolate from Peru ganache, creamy banana with coffee beans, almond-and-Medjool-date truffle with raspberry, and hazelnut-and-orange praline mousse.

TEA & FRUIT BITES ^{1,7,8}

A few sweet and fruity suggestions designed for a perfect match with a tea.

Goji-berry streusel with black organic pure origin chocolate from Peru ganache, creamy banana with coffee beans, almond-and-Medjool-date truffle with raspberry, and hazelnut-and-orange praline mousse.

In case of allergies or dietary restrictions, ask our staff who will provide you with extra information or offer you alternatives to this menu.

Net prices, service charge included

Dishes designed by
François-Xavier Bogard



ALLERGENS LIST



1- CEREALS CONTAINING GLUTEN

2- SHELLFISH

3- EGGS

4- FISH

5- PEANUTS

6- SOYA

7- MILK

8- TREE NUTS

9- CELERY

10- MUSTARD

11- SESAME SEEDS

12- SULPHUR DIOXIDE

13- LUPIN

14- MOLLUSCS