

DISCOVERY EVENING SOIRÉE DÉCOUVERTE

WED 15 MAY 2024
THU 16 MAY 2024



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Landes

Les Landes is a departement of the South West created in 1790 during the French revolution. Several territorial entities were united, which makes this area heterogenous, with flat marshes south of Bordeaux, and rich cultivated soils to the very south next the Basque country as well as East as you approach the Gers. The marshes provided pasture for herds of around 1 million sheep, kept by shepherds mounted on stilts to enable larger steps: they would cover up to 13 miles per day! Around 1850 Napoleon III decided to plant a huge pine forest in the whole area, which changed the landscape to what it is now, the largest forest in France. The agricultural parts

are found in in the Chalosse area to the south east, with cattle and duck farming, as well as cultures set on sandy soils close to the ocean (carrot, asparagus, peanut). Kiwi is the only notable fruit and benefits from IGP (controlled area of production) as well as Label Rouge. On the aquatic front oysters are farmed in the Hossegor lagoon, and the river Adour near the Pyrenées provides renowned smoked salmon.

There is no doubt that a typical menu from Les Landes will feature duck, either as liver terrine, smoked breast, confit, or pink breast. We chose to present all the different tastes and textures of duck in this menu. Cheese is not a main asset here and there is little production of

it in the area itself, but locals enjoy the Pyrenean tommes, whether made with cow's or ewe's milk.

For dessert the Pastis cake is unavoidable. Pastis is a gascon dialect term for Cake, rather than reference to any aniseed liqueur. It's a brioche flavoured with Rhum and orange essence. The Landes is not known for wine production, apart from the small and intimate appellation of Tursan, the only one to grow the Baroque white grape variety. They are surrounded by the vineyards of Bordeaux to the North, Madiran & Pacherenc to the East, and Basque country to the South. Armagnac and its sweet wine version Floc de Gascogne are extremely popular flavours in Les Landes.

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AMUSES-BOUCHE

Terrine de foie de canard, magret fumé / duck liver terrine, smoked duck breast

FLOC DE GASCOGNE

Sweet wine obtained by adding Armagnac to fermented grape juice



BAVAROIS SAUMON FUMÉ ET ASPERGES

Salmon and smoked salmon mousse with asparagus, herbs tuile biscuit

CÔTES DE GASCOGNE

ALAIN BRUMONT - GROS MANSENG-SAUVIGNON

50% Gros Manseng 50% Sauvignon Blanc from a terroir influenced by the Atlantic Ocean and Pyrenees mountains. Intense aroma, initially of exotic fruit (lychee and mango), apple & citrus, followed by grassy notes & a hint of lime blossom. It has a harmonious, very soft and pleasingly full-bodied structure, and is fresh and aromatic on the palate.



CANARD DANS SES DEUX VERSIONS

We present both types of duck on the same plate: the legs slowly cooked to confit, then pulled and shaped into a medallion, the breast is pan fried to make pink meat slices with crispy skin - duck reduction jus - potato sauteed in duck fat with garlic and parsley, roast carrot, vegetables

MADIRAN

DOMAINE BERTHOUMIEU - CUVÉE CHARLES DE BATZ

90% Tannat, 10% Cabernet Sauvignon. Charles de Batz was the original musketeer D'Artagnan. This was voted best Madiran in 2023. The nose has vanilla scents, blackberries, blueberries, raspberries, a little chocolate note and spices in the background. In the mouth it is powerful, concentrated and at the same time incredibly fresh. Strong tannins and berry fruit flavours mix with a light sweetness, the wine is full of character and has an extremely long finish



TOMMES DES LANDES

Two types of Tomme des Landes (round shaped cheese with dense texture and grey rind): one cow's & one ewe's

PACHERENC DU VIC BILH

DOMAINE BERTHOUMIEU - LES PIERRES DE GRÈS

Gros Manseng (50%), Petit Courbu (25%) and Petit Manseng (25%) Punchy with acidity and bags of orchard fruit flavour. The wine slides around the tongue and fills the mouth with pear william and yellow plum flavours, ginger and angelica and is rounded off by a vanillin texture.



PASTIS LANDAIS, SALADE DE KIWI, GLACE ARMAGNAC

Brioche with Rhum and orange flower essence, kiwi fruit salad, Armagnac ice cream

PACHERENC DU VIC BILH MOËLLEUX

CHATEAU BOUSCASSÉ - BRUMAIRE

30 year old Petit Manseng and Petit Courbu. Harvested late, with grapes partially dried on the vine, resulting in sweet candied fruit flavours. A terrific sweet wine. Complex nose of almond pastry, pain perdu, cinnamon and caramelised pears.



CAFÉ