

THE CHEF'S MOOD MENU

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT MENU
STARTER, MAIN COURSE AND DESSERT MENU

39 EUROS
49 EUROS

THE ENTREES

THE 6 OYSTERS FROM KERCABELLEC N°3 FROM MAISON BARREAU, LEMON AND SHALLOT VINEGAR
THE 12 OYSTERS FROM KERCABELLEC N°3 FROM MAISON BARREAU, LEMON AND SHALLOT VINEGAR (+12€)
FOIE GRAS FROM DOMAINE DE LANVAUX, MARINATED WITH MARSH BERRIES, ANANA CHUTNEY AND ITS EMMA BRIOCHE (+9€)
SEASONAL GAZPACHO AND TOMATO TARTARE WITH HERBS ✓
PERUVIAN SEA BREAM CEVICHE, COCONUT, HAZELNUTS AND WEST INDIAN PEPPER, LIME AND PICKLES
TOMATOES FROM MADAME HUITRIC, BURRATA CREAMY AOP ✓

THE DISHES

RETURN OF THE FISH MARKET, SEASONAL VEGETABLES AND SHELLFISH BISQUE
COD FILLET AND OXTAIL, CAULIFLOWER MOUSSELINE, WHITE BUTTER AND TRUFFLE JUS
DUCK BREAST SERVED ROSÉ, PATATOES AND SHALLOT, CHERRY SAUCE
BEEF FILLET, ONION SOUBISE, FINGERLING POTATOES AND REDUCED JUICE (+6€)
TOMATOES FROM MADAME HUITRIC, CREAMY AOP BURRATA ✓

CHEESE

CHEESE PLATTER FROM MAISON PERRIN AND MESCLUN FROM MADAME HUITRIC (+€9)

THE DESSERTS

CLASSIC RASPBERRY SOUFFLÉ, RASPBERRY SORBET ★
JAPANESE PEARLS PUFFED WITH COCOA, TEA, FLEUR DE SEL AND 64% DARK CHOCOLATE
VANILLA AND LIME DOME, BLACK SESAME CENTER AND CRISP
STRAWBERRY TART FROM BURBAN, VANILLA AND OLIVE OIL FROM ANDALUSIA

★ TO ORDER AT THE START OF THE MEAL VEGETARIAN DISH OR
✓ AVAILABLE IN VEGETARIAN VERSION

THE LUNCH OF FLAVORS

SERVED ONLY AT LUNCH, MONDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS

TZATZÍKI, BRAISED SALMON AND CUCUMBER GEL

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SEA BREAM FILLET, RISOTTO WITH BEANS CHIMICHURRI SAUCE

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FORÊT NOIRE

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT MENU

25 EUROS

STARTER, MAIN COURSE AND DESSERT MENU

29 EUROS



CHILDREN'S CARD

FOR BUDDING GOURMETS (UP TO 12 YEARS OLD INCLUSIVE),

"THE LITTLE GOURMET" STARTER, MAIN COURSE AND DESSERT

25 EUROS

THE CHEF INVITES THEM TO CHOOSE FROM THE ADULTS' MENU AS THEY WISH.
THE DISHES WILL BE ADAPTED IN CHILD PORTIONS

THE LITTLE GOURMAND 15€

PLAT - DESSERT

FISH OF THE DAY OR CHICKEN SUPREME

TOPPING OF YOUR CHOICE: BAKED POTATOES, SEASONAL VEGETABLES

OR MUSLIN OF THE MOMENT

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FRESH FRUIT SALAD OR ICE CREAM DUO OF THE MOMENT



ORIGIN OF MEATS

- BEEF FRANCE
- CANARD FRANCE

NET PRICES VAT INCLUDED AND SERVICE INCLUDED

SERVICE FROM 12:15 P.M. TO 2:00 P.M. AND FROM 7:15 P.M. TO 9:30 P.M.

ANIMALS ARE NOT ACCEPTED IN THE RESTAURANT