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NOTRE CARTE

STARTERS & FISHES

Vegetable plate

Asparagus from Mallemont / Celeriac / Morel/ flageolet bean 45 €

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Pan-fried Foie Gras

Red cabbage/granny smith apple 45 €

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Langoustine

Tapioca/ thai stock 55 €

*

Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream 45 €

Turbot of our coasts

*Fresh peas / savory
"Carbonara" emulsion* 55 €

*

Breton Lobster

Stew herb/ lentil 45 €

MEATS

Limousin Veal sweetbread	55 €
<i>Burnt onions / coated with condiments/ Licorice sauce</i>	
*	
Flanders pigeonneau	55 €
<i>Corn cream / black truffle and ratte potato / giblets sauce with coriander</i>	
*	
Aveyron lamb	52 €
<i>Rosted lamb saddle / Fregola-sarda / Hummus / wild garlic</i>	

CHEESES & DESSERTS

Selection of matured cheese	22 €
<i>Walnut bread and dry fruits</i>	

Parfum de rose	22 €
<i>Delightful raspberry/litchi</i>	
*	
Valrhona Chocolate	22 €
<i>Creamy Jivara / mendiants</i>	
*	
Lemon variation	22 €
<i>Lime sorbet/ madeleine cake</i>	
*	
Gariguette Strawberry	22€
<i>Basil sorbet/ pistachio's sponge</i>	

Chef's Menu

Set “Menu Privilège” with 3 courses : 80€

With the selection of our sommelier 115€

(served from Tuesday to Friday lunch)

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Set “Menu Découverte” with 4 courses : 110€

With the selection of our sommelier 160€

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Set “Menu Prestige” with 6 courses : 160€

With the selection of our sommelier 220€

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Gastronomic stroll with 8 courses: 190€

With the selection of our sommelier 250€

The same menu will be served to the whole table

Menu Privilège

Vegetable plate

Zucchini flower from Busnes / stuffed with seasonal mushrooms

or

Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream

or

Langoustine

Tapioca / thai stock

or

“Foie gras”

Fried-pan / Nectarine sweet and sour/ chicken “sauce”

Turbot of our coasts

*Fresh peas / savory
“Carbonara” emulsion*

or

Flanders pigeonneau

Corn cream / black truffle and ratte potato / giblets sauce with coriander

Gariguette Strawberry

Basil sorbet/ pistachio’s sponge

Menu Découverte

Vegetable plate

Zucchini flower from Busnes / stuffed with seasonal mushrooms

or

Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream

Langoustine

Tapioca / thai stock

or

“Foie gras”

Fried-pan / Nectarine sweet and sour/ chicken “sauce”

Turbot of our coasts

*Fresh peas / savory
“Carbonara” emulsion*

or

Flanders pigeonneau

Corn cream / black truffle and ratte potato / giblets sauce with coriander

Gariguette Strawberry

Basil sorbet/ pistachio’s sponge

Menu Prestige

Vegetable plate

Zucchini flower from Busnes / stuffed with seasonal mushrooms

*

Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream

Langoustine

Tapioca / thai stock

*

“Foie gras”

Fried-pan / Nectarine sweet and sour/ chicken “sauce”

Turbot of our coasts

*Fresh peas / savory
“Carbonara” emulsion*

OR

Flanders pigeonneau

Corn cream / black truffle and ratte potato / giblets sauce with coriander

Gariguette Strawberry

Basil sorbet/ pistachio’s sponge

Menu

Vegetable plate

Zucchini flower from Busnes / stuffed with seasonal mushrooms

*

Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream

Langoustine

Tapioca / thai stock

*

“Foie Gras”

Fried-pan / Nectarine sweet and sour/ chicken “sauce”

Turbot of our coasts

*Fresh peas / savory
“Carbonara” emulsion*

*

Flanders pigeonneau

Corn cream / black truffle and ratte potato / giblets sauce with coriander

Selection of mature cheese

Walnut bread and dry fruits

*

Gariguette Strawberry

Basil sorbet/ pistachio’s sponge
