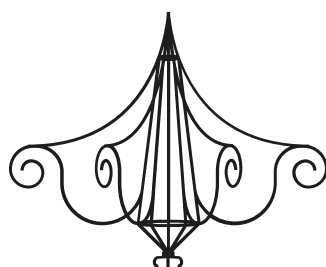


DEGUSTATION MENU

4-step menu to be selected from "la carte"
1 mise en bouche, 1 starter, 1 main course, 1 cheese or 1 dessert
-menu excluding drinks-

€ 6 0



LOBSTER MENU

Exclusively by reservation
48 hours in advance

5-course menu featuring a
whole Brittany blue lobster
-served for the entire table-
-menu excluding drinks-

€ 9 5

L A C A R T E

T H E S T A R T E R S

€18

Thin spring vegetable tart

-

Starter of the moment

T H E D I S H E S

€35

Meat of the moment, full-bodied jus

-

Pithiviers sea bass and foie gras

-

Turbot fillet, shellfish bisque caramel

-

These three dishes are served with small vegetables
and a hay-smoked potato mousseline

-

Vegetarian dish: Fresh ravioli
with Italian cheeses & seasonal vegetable cream

C H E E S E S & D E S S E R T S

€14

Cheese plate

-

Frozen nougat and red fruit coulis

-

Frosted apricot, diplomat cream and verbena ice cream