

A LA CARTE

STARTERS

Brown Crab with Yuzu, Celery remoulade with Curry
spring Vegetables and smoked Herring eggs 26 €

Half-cooked Tuna in a Sesame crust, sour Apples
Avocado pesto and Rice Vinegar cream 25 €

Nougat of Foie Gras with sweet Spices
Peanut hummus and Pepper Port gel 28 €

Egg parfait cooked at 64°C
royal Wild Garlic and Morel fricassée 25 €

Risotto with Comté cheese and Morteau sausage
Crayfish with Hazelnuts and Yellow Wine

FISHES

Piece of Meagre, Pink Grapefruit and Honey broth
grilled Avocado and marinated Fennel 28 €

Poached Monkfish, Bourride cream with Tarragon
little Vegetables 30 €

MEATS

Roasted Veal, Agata mousseline with Comté Cheese, burnt Onions and a juice reduction 30 €

Yellow Chicken supreme stuffed with smoked Eel, Peas cream and Spinach leaves 27 €

Rack of Lamb cooked with Rosemary, candied Garlic and Eggplant caviar with Tahini 33 €

Beef Tenderloin, Apple croustis, Shallots and baby Carrots in Honey 37 €

DESSERTS 15€

Cheese platter selected by our Chef 12€

Breton Shortbread with Pink Grapefruit, creamy Yuzu juice and Citrus sorbet

Marinated Raspberry delicacy with Almond and Pistachio finger

Pineapple carpaccio, Vanilla Ricotta cream and candied Celery with Passion Fruit

Iced Coffee parfait, Baileys foam and Speculoos powder

Pistachio cake, Chocolate fondant

Kids Menu "en culotte courte" 15€ (one soft drink included)

Our Chef's suggestion

Allergen informations available upon request

Net prices, including Taxes and service