

STARTERS

BUFFALO BURRATA WITH TOMATO CARPACCIO AND CONFIT TOMATOES 16 €

CHILLED MELON, CURED SAVOIE HAM AND CARAMELIZED PINE NUTS 16 €

EXOTIC SALMON TARTARE WITH MANGO, PINEAPPLE, POMEGRANATE, LEMON

MOUSSE AND ESPELETTE PEPPER 19 €

CROQUETTE SALAD WITH EGGPLANT, BEAUFORT CHEESE, YUZU CREAM AND PASSION

FRUIT 17 €

DUCK BREAST GRAVLAX WITH CITRUS TARTARE AND PASSION FRUIT 19 €

MAIN COURSES

HERB-CRUSTED CHICKEN BALLOTINE STUFFED WITH SPINACH, CHEESE SAUCE, CARROT
PURÉE AND GLAZED ZUCCHINI 24€

BEEF CUT WITH PEPPER SAUCE, POTATO FLAN AND SEASONAL VEGETABLES 27 €

DOS DE CABILLAUD, SAUCE VIERGE, LINGUINE À L'ENCRE DE SEICHE, SAUCE ÉCHALOTE AU

VIN BLANC 25 €

BASIL PESTO GNOCCHI WITH CONFIT VEGETABLES 22 €

CRISPY LAMB WITH SWEET POTATO VARIATIONS AND TONKA BEAN SAUCE 25 €

CHEESE

ASSORTMENT OF LOCAL CHEESES €8

DESSERTS

GOURMET COFFEE OR TEA €10

RED BERRY PAVLOVA WITH VIOLET ICE CREAM, WHIPPED CREAM AND FRUIT COULIS 8 €

VANILLA CRÈME BRÛLÉE 8 €

DUO CHOCOLATE AND HAZELNUT ROYAL CAKE 9 €

BRETON SHORTBREAD WITH CARAMELIZED APPLES, VANILLA MASCARPONE CREAM, SALTED BUTTER CARAMEL AND VANILLA ICE CREAM 8 €