

To please

Cabbage sphere
Wild garlic tart, scallop
Honey madeleine

Le Grand Menu

Green asparagus in two preparations

- Rémoulade, crispy potato
- Green garlic brioche

Brown crab pie, brown crab and vinegar sabayon, dandelion

Smoked haddock ravioli, timut pepper

Gnocchis, beetroot concentrate, tarragon vinegar

Crispy sweetbread, rich jus, honey-glazed onions

Or

French-Brittany pollack, brown butter fish jus, bay leaf, shellfish foam

Crispy goat's cheese, lemon gel

White chocolate , hot chocolate, crispy hazelnut praliné

Fermented rhubarb, vanilla

Our menu evolves with the seasons and the inspiration of Chef Frédéric Barette. Dishes may contain one or more allergens. Gluten-free adaptations are available; however, dishes cannot be modified for lactose intolerance or for vegan diets.

La carte

Enjoy our à la carte menu throughout the week, except on Saturday evenings. For dishes cooked to order, please allow approximately 30 minutes of preparation time. For the sake of harmony and service quality, menus and à la carte items cannot be ordered simultaneously.

Entrées

Brown crab pie, brown crab and vinegar sabayon, dandelion	28€
Green asparagus in two courses	28€
- Rémoulade, potato crispy	
- Green garlic brioche	
Smoked haddock ravioli, timer pepper	22€
French stuffed morel, brown butter sabayon	32€

Plats

French Brittany sole filet, peas, beetroot rich jus	48€
French-Brittany pollack, brown butter fish jus, bay leaf	39€
Crispy sweetbread, rich jus, honey-glazed onions	48€

Desserts

Fermented rhubarb, vanilla	17€
White chocolate, hot chocolate, hazelnuts crispy pralinè	17€

