



Starter & main
or main &
dessert
38€

Starter, main &
dessert
42€

Menu created by Chef
Quentin Merlet
and his team.
All our dishes are
housemade and
transformed on the spot
from raw products.

The origin of our meats is
available on request and
displayed at the
reception of the
restaurant

The list of allergens is
available upon request.
Nets prices in euros.

STARTERS

14€

Tagliatelle of butternut,
Puffed buckwheat, chlorophyll salad, beetroot vinaigrette

Dried duck breast,
Mushrooms, miso and peanuts condiments

Watercress soup,
Glazed carrots, croutons with foamy butter

Fenugreek Gouda cheese raviol, from Montcaret farm,
Pear, parnship and white wine sauce

Confit coleslaw cabbage,
Carrots with mustard from Gascogne, horseradish cream

MAINS

24€

Sirloin steak from Normandy,
Garlic potatoes

Organic poultry from the Bignac farm,
Fine carrots and ginger mashed, reduced juice.

Roasted Cod,
Confit garlic, spiced cabbage

Crispy confit duck,
Mashed sweet potatoes and roasted hazelnuts

Chickpeas falafel,
Seasonnal condiments

DESSERTS

12€

Chocolate entremets « Guanaja »,
Sablé Breton, praliné

Vanilla choux pastry,
Chocolat Dulcey

Brioche Pain perdu,
Maple sirup

Bergamotte curd,
Hazelnut past, dacquoise biscuit, marshmallow

Confit and raw apple,
Granola with grains