

Menu Dégustation

We propose to make you discover our degustation menu made with quality and season products for the whole table.

75 € per person

Few wines minutely chosen by our staff can be joined to your meal for the price of 105 € per person.

This menu is served for the diner until 9 o'clock.

Don't hesitate to let us know about any allergy or intolerance

Menu for kids at 28€ (5-13 years old)

Main course and ice cream 20€

Main course: 18€

Tapas du Minot

(Small part of some first course for taste)

Supreme of chicken Or Cod filet, tagliatelles et season vegetables

Ice cream

*For kids less than 5 years old we propose
small part of main course and ice cream at 15€*

Notre restaurant est fermé le dimanche soir et le lundi midi.

Nos prix sont nets, aucun supplément n'est dû par notre clientèle pour les services offerts.

A la carte :

First courses

<i>Roasted lobster in tartare, blinis and caviar Sturia Oscietre, marine dressing</i>	23€
<i>Semi-cooked duck foie gras, peach chutney and grapefruit granita</i>	24 €
<i>All textures tomato tart and Cœur de Bœuf Sorbet</i>	20 €
<i>Frog legs in persillade like a spring roll, Crecy mousseline and lemon cream</i>	22 €

Main courses

<i>Rib steak of Wagyu Beef (Australia) as a Tataki with toasted sesame, baked potatoe and pepper juice</i>	55 €
<i>Braised sweetbread with turnip , hydromel flavor, potatoes with mushrooms</i>	35 €
<i>Half pigeon roasted with girolles, grapes and Mejhoul dates, foie gras and chutney</i>	36 €
<i>Sarazin galette, blue lobster and crab flesh, apple mango compote and American dressing emulsion</i>	40 €
<i>Roasted Filet of John Dory, caponata millefeuille and provençal aroma peppers</i>	37 €

Notre Plateau de Fromages sélectionnés et affinés par M. Lemarié 17 €

Nos Desserts

<i>Le Crunch : crusty cake Pécan nut, Straciatella smooth cream and caramel cream</i>	13 €
<i>L'Exotique : biscuit with coco praline, passion fruits crémeux</i>	13 €
<i>Le « sunny finger » citron : Breton shortcrust pastry ganache and meringue</i>	13 €
<i>Hazelnut and Apricot fairy : hazelnut biscuit, apricot ganache and milky foam</i>	13 €
<i>Tiramisu, mango, peach and vanilla flavor</i>	13 €
<i>Marc de Garlaban granité</i>	11 €
<i>Assiettes de glaces et sorbets maison</i>	9 €
<u>Ice cream</u> : Vanilla, Chocolate, coconut/pineapple	
<u>Sorbets</u> : Yuzu, Lemon, Raspberry	

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*Every Lunch of the week, taste our menu "Retour du Marché"
made up of daily selected product
32€ per person.*

Our Menu at 48 €

Our First Courses

Potatoes méli mélo and cod, vegetables with olive oil and truffle Tuber Aestivum

Or

Leek Cannelloni, flesh crab crémeux smoked flavour

Or

Semi-cooked duck foie gras, peach chutney and grapefruit granita

Or

All texture tomato tart

En Plats

Roasted Filet of John Dory, caponata millefeuille and provençal aroma peppers

Or

Half pigeon roasted with girolles, grapes and Mejhoul dates, foie gras and chutney

Or

Half-cooked bluefin tuna bites, sun-dried tomatoes, black olives and verbena touch

Or

Supreme of chicken low-temperature cooking, semi-salted cucumbers, gratin dauphinois emulsion

Our Cheese Platter

Selected and matured by Mr Lemarié

Extra fee 5 €

For Dessert

(The order for the dessert have to be placed at the beginning of the meal)

Has to be chosen in our carte

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