



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

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>Leek Cannelloni, flesh crab crémeux smoked flavor and Caviar prestige</i>	23 €
<i>Terrine of Foie gras of duck with nuts and strawberries with Kampot pepper</i>	24 €
<i>Ceviche of sea bream with citrus fruits and assortment of eggs and Pourtargue</i>	25 €
<i>All textures tomato tasting, pesto and mozzarella di Buffala emulsion</i>	20 €

Main courses

<i>Rib steak of Wagyu Beef (France), Tataki style with toasted sesame, baked potatoe and pepper juice</i>	50 €
<i>Braised sweetbread with salsify, hydromel flavor, potatoes with mushrooms</i>	35 €
<i>Blue lobster médaillons, foie gras and smoked green wheat zucchini flower</i>	44 €
<i>Half-cooked bluefin tuna bites, sun-dried tomatoes, black olives and verbena touch</i>	36 €

<u>Notre Plateau de Fromages</u> <i>sélectionnés et affinés par M. Lemarié</i>	17 €
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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>The Cherry hide and seek : black chocolate biscuit, cherry confits and olive oil foam</i>	13 €
<i>Marc de Garlaban granité</i>	11 €
<i>Assiettes de glaces et sorbets maison</i>	9 €
<u>Ice cream :</u> <i>Vanilla, Chocolate, coconut/pineapple</i>	
<u>Sorbets :</u> <i>Yuzu, Lemon, Raspberry</i>	

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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

Razor clam tartar with herbs, black garlic and fresh mango

Or

Leek Cannelloni, flesh crab crèmeux smoked flavour

Or

Foie gras de canard, nut flakes, strawberry minestrone with Kampot pepper

Or

Fresh local green peas with hazelnut oil, apricot, mashed zucchini

En Plats

Slab of Cod, tagliatelles with mushrooms

Or

Half pigeon roasted, tartlet rhubarb with grappes, deglazed juice

Or

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

Or

Supreme of chicken low-temperature cooking, green asparagus, 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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