



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>Ceviche of sea bream with citrus fruits and assortment of eggs (Poutargua and Caviar prestige)</i>	25 €
<i>Terrine of Foie gras of duck with nuts and strawberries with Kampot pepper</i>	24 €
<i>Fresh local green peas with hazelnut oil, apricot, mashed potatoes and Oscietre caviar</i>	23 €
<i>Light broth with fresh coriander, cromesquis with herbs and Chinese cabbage</i>	20 €

Main courses

<i>Confit of lamb (12 hours cooking) with a pistou soup</i>	34 €
<i>Braised sweetbread with salsify, hydromel flavor, potatoes with mushrooms</i>	35 €
<i>Filet of halibut with grilled sesame seed, creamed potatoes, and Chinese eggplant fritter</i>	32 €
<i>Iodized Turbot, potatoes and seasonal vegetables</i>	35 €

<u>Notre Plateau de Fromages</u> <i>sélectionnés et affinés par M. Lemarié</i>	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>The Entremont flower : light strawberries sorbet with roses flavour</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>	

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.

*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, oxtail meat and its soup*

En Plats

*Large Prawns seized, tagliatelles, vegetables, truffle flavoured bouillon
Or
Half pigeon roasted, tartlet rhubarb with grappes, deglazed juice
Or
Le cochon Duroc de Batallé, Lomo stew, chorizo with morelles, crystallized pepper
Or
Filet of halibut with grilled sesame seed, creamed potatoes*

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

*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.*