

STARTERS

PERFECT EGG FROM OUR LOCAL FARMS

Sweet corn cream • chorizo crumble • shredded "extra dry" goat cheese • parsley emulsion

DUCK FOIE GRAS *extra €9*

Rhubarb ginger chutney • spiced caramel

HEIRLOOM TOMATO AND BURRATA GAZPACHO

Crunchy fennel • basil oil • garlic croutons

FALAFEL

Labneh • carrots « fanes » with maple caramel • herb salad

PLATE OF SPECIAL OYSTERS FROM NORMANDY "DEMOISELLES D'AGON"

Lemon • shallots • red vinegar "Martin Pouret" • 6 oysters

MAIN COURSES

DUCK BREAST IN A SPICE CRUST

Sweet potato mousseline • grilled white peach • vervain juice

AGED SIRLOIN FROM "CHEZ MANU" *extra €12*

Handcut fried potatoes • Béarnaise sauce

FISH OF THE MOMENT

Zucchini Tian Roll • zucchini purée • beurre blanc with tomato confit

SHOULDER AND LEG OF LAMB CONFIT IN A BREAD CRUST

Caramelized eggplant puree • miso-marinated with condiments • beans

DISH OF THE MOMENT

• On Slate •

DESSERTS

FRESH STRAWBERRIES WITH SWEET SPICY RED WINE SYRUP • sablé breton • pistachio

BROWNIE CHOCOLAT • peanut butter custard • caramelized peanuts

PAVLOVA • lemon • seasonal fruit

Plate of local cheeses *extra €8 or instead of dessert*

Small artisanal ice cream, child-size 100ml - flavours on request *supp 5€ or in place of dessert*

STARTER / MAIN COURSE or MAIN COURSE / DESSERT
€29

STARTER / MAIN COURSE / DESSERT
€35



Find the list of allergens present in our dishes via the QR Code or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.