

## 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

### SALMON TATAKI & « LECHE DE TIGRE »

Papaya salad • white cabbage and carrots like coleslaw • coco and lime Ceviche

### BASIL-GLAZED ZUCCHINI VELOUTÉ

Fresh local goat's cheese mousse - zucchini spaghetti with pesto - focaccia croutons

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

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

## MAIN COURSES

### PLUMA OF PORK « ROI ROSE DE TOURAINE »

Coco de Paimpol white beans with lemongrass - Pak choi cabbage - Galanga sauce

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

Handcut fried potatoes • Green pepper sauce

### FISH OF THE MOMENT

Tomato confit crust - conglionchini stuffed with feta cheese and spinach - Armorican sauce

### OSSO BUCCO VEAL SHANK RAVIOLI

Long braised - carrots - spring onions - tomatoes - Gremolata

### DISH OF THE MOMENT

• On Blackboard •

## DESSERTS

APRICOTS ROASTED WITH HONEY & SPICES • Buckwheat crumble • Vanilla ice cream

CACAO CHOU CRAQUELIN - Chocolate ganache - salted butter caramel sauce - almonds

AS A TIRAMISU • red fruits • pink cookies from Reims • light mascarpone cream • matcha tea

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

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