

STARTERS

PÂTÉ IN PASTRY FROM OR KITCHEN • quince • pickles • Orléans mustard

FOIE GRAS • Apple pear chutney with barberry • spiced caramel supp 8€

THAÏ-STYLE PUMPKIN VELOUTÉ • curdled milk gnocchi • pumpkin seeds

SALMON GRAVLAX • daïkon turnip • mango and passion fruit vinaigrette • creamy avocado

OYSTERS FROM NORMANDY • lemon • shallot • red vinegar *6 oysters*

MAIN COURSES

SLOWLY COOKED LAMB SHOULDER IN CRISPY PASTRY

Candied eggplant • bulgur with dried fruits • homemade harissa • lamb jus

BOUILLA "BREIZH"

Fish soup • fish fillet of the moment • shrimps • mussels • seasonal vegetables

MATURED SIRLOIN OF « CHEZ MANU » supp 12€

Homemade fried potatoes • choron sauce

FARM RAISED PORK CHOP

Creamy butternut and coffee • Dauphine potatoes • spaghetti squash • pork jus with black cardamom

DESSERTS

Selected French cheeses (supp 8€ or instead your dessert)

COCONUT LITCHI ENTREMET • biscuit • white chocolate crunchy • Praline Rose

BABA IN CAP • exotic fruit brunoise • vanilla rum whipped cream

COFFEE OPÉRA FROM LA CAILLÈRE • dark chocolate ganache • coffee custard • Joconde biscuit

STARTER / MAIN COURSE or MAIN COURSE / DESSERT

€29

STARTER / MAIN COURSE / DESSERT

€34

Price including VAT in euros, service included

All our meats are of French origin / List of allergens available on request