

# Menu 3 steps

## STROLL IN THE LOIRE VALLEY

65€

To start

### Bluefin tuna gravlax

Ginger-nori condiment | cucumber gazpacho with white balsamic and sake | white miso cucumber roll | quinoa chips

Or

### Brittany octopus

Slowly confited thick slice | local fennel variations | fennel, lemon, and basil sorbet

Next

### Fish of the moment

Herb and seaweed crust | Snow peas and green beans | shellfish dauphine potatoes | shrimps | samphire | « beurre blanc »

Or

### Free-range guinea fowl

Slow-cooked | zucchinis | caramelized eggplant purée | leg with "merguez" spices in Ouchamps zucchini flower | verbena jus

Maybe

**Trolley of cheeses from here and around France** (extra €18)

To finish

Choice of dessert from our dessert menu

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

# Menu 4 steps

## TRIP TO LOIRE VALLEY

88€

To start

### **Brittany sardines & regional tomato variations**

Miso and whisky lacquered grilled sardine | sun-dried arlequin tomatoes | sardine tarama | tomato sorbet | herb coulis

Then

### **Blue Lobster & apricot**

Apricot variations | kadaïf-wrapped claw | almond purée | garden flowers | cardinale sabayon with raspberry vinegar

Next

### **Fish of the moment**

Barigoule poivrade artichoke "tajine" style, stuffed with ratatouille | Macaire potato | artichoke mousseline | saffron sauce

Or

### **Tandoori glazed lamb**

Tandoori-marinated and roasted saddle | crispy shoulder | tomato and pesto panisse | grilled beef heart tomatoes with Cecina | Kalamata olive jus

Maybe

**Trolley of cheeses from here and around France** (extra €18)

To finish

**Choice of dessert from our dessert menu**

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# Grand Menu

118€

## THE AUBERGE TASTING MENU

To start

### Bluefin tuna gravlax

Ginger-nori condiment | cucumber gazpacho with white balsamic and sake | white miso cucumber roll | quinoa chips

Then

### Blue Lobster & apricot

Apricot variations | kadaïf-wrapped claw | almond purée | garden flowers | cardinale sabayon with raspberry vinegar

To continue

### Fish of the moment

Barigoule poivrade artichoke "tajine" style, stuffed with ratatouille | Macaire potato | artichoke mousseline | saffron sauce

Next

### Sweetbreads

Tomato and pesto panisse | grilled beef heart tomatoes with Cecina | Kalamata olive jus

Maybe

**Trolley of cheeses from here and around France** (extra €18)

To finish

**Choice of dessert from our dessert menu**

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# Desserts

## Gariguettes Strawberry from a Local Farm and Fennel

Olive oil « Breton » shortbread | fennel diplomat cream | fennel seed praline | fennel & strawberry salad with honey and white balsamic vinaigrette | strawberry sorbet

Or

## Rhubarb and Seasonal Flowers

Candied Mira rhubarb, raw and in a tartlet | Poached Framboisine rhubarb and rhubarb sorbet | Panna cotta with seasonal flowers, lemon balm and rhubarb juice

Or

## Millot 74% Valrhona Chocolate & Chartreuse

Creamy chocolate from “Millot Plantation, Madagascar” | Chartreuse frozen parfait | Savoie cocoa sponge soaked in Chartreuse | fresh herb gel and sorbet



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