

STARTERS

PERFECT EGG FROM LOCAL FARM

Sweet onion compote • roasted asparagus • wild garlic and parmesan emulsion

DUCK FOIE GRAS *extra €8*

Pineapple and passion fruit chutney • spiced caramel

WHITE AND GREEN LOCAL ASPARAGUS VELOUTÉ

Fresh local goat cheese • lovage • polenta croutons

TROUT GRAVLAX

Avocado cream • pomelos • lime daikon • peanuts • gravlax sauce

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

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

MAIN COURSES

CRISPY "PULLED PORK" SHOULDER CONFIT

Grilled potatoes - marjoram peas - sauce charcutière

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

Handcut fried potatoes • Béarnaise sauce

FISH OF THE MOMENT

Fregola Sarda • fennel confit • mussels • citrus butter sauce

BEER-BRAISED PRIME BEEF RIB

Spring vegetables • shallot confit • potato gnocchi

DISH OF THE MOMENT

• On Slate •

DESSERTS

BOURDALOUE PEAR TART - double vanilla cream • caramel opaline

RICE PUDDING FROM LA CAILLÈRE • milk jam • puffed rice

CHOCOLATE MOUSSE 60% "CLUIZEL" • chocolate sauce • crunchy almonds

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

Artisanal ice cream 100ml - flavours on request *supp 5€* or in place of dessert

STARTER / MAIN COURSE or MAIN COURSE / DESSERT

€29

STARTER / MAIN COURSE / DESSERT

€34



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.