

STARTERS

Head of pork 'carpaccio'

Mustard sauce • herb oils • parsnip chips • pickled red cabbage

Duck Foie Gras *extra €9*

Local apple and pear chutney with cinnamon • ginger caramel

Seasonal wild mushroom velouté

Potato croquettes with cured ham and Emmental • Parmesan emulsion • hazelnut oil

Paimpol white bean hummus with crispy Tomme de Touraine

Buckwheat crackers • za'atar • sesame coco bean salad

Plate of Normandy 'Fines de Claire n°3' Oysters

Lemon • Shallots • Red vinegar "Martin Pouret" • *6 oysters*

MAIN COURSES

Roasted local guinea fowl

Thigh in stuffed cabbage • spelt risotto • roasted red kuri squash • butternut purée • porcini jus

Local aged Sirloin *extra 12€*

Hand cut fried potatoes • green pepper sauce

Fish of the moment

Crispy rice galette • Pak Choi • Breton curry broth with coconut milk and ginger

Crispy beef chuck 'Bourguignon'

Baby carrots • lardons • pearl onions • local mushrooms • mashed potatoes

Dish of the moment *(may have a supplement)*

• On the blackboard

DESSERTS

Vanilla rice pudding • Gianduja chocolate émulsion • passion fruit • peanuts

Caillère chocolate fondant • buckwheat • salted caramel ice cream

Crispy confit local apple • Chiboust cream • green apple sorbet

Artisanal ice cream (2 scoops for children or 3 scoops for adult) • flavors upon request • caramelized peanuts • crumble

Plate of local cheeses *extra €7 - 4 pieces or instead of your dessert*

STARTER / MAIN COURSE / DESSERT

€36

STARTER / MAIN COURSE

OR

MAIN COURSE / DESSERT

€32

