

Pleasure Menu 33€

Starters

Celery soup with Reims mustard,
small grey shrimps, granny smith apple and celery salad with hazelnut oil, herring caviar
or

Roasted fregola sarda like a risotto with salsify cream,
gratinated with young mimolette cheese, salsify chips and speck ham

Main Courses

Grilled Veal flank steak with parmiggiano cheese,
mashed purple potatoes crusted with walnuts, tomato creamy sauce infused with black pepper
or

Hake and creamy champagne sauce with shallots,
marinated rave like sauerkraut, grated black radish, horseradish vinaigrette dressing

Desserts

Slowly confit apple in a cider caramel,
« kouign amman » traditional butter cake from Brittany, salted butter caramel ice cream
or

Chocolate/praline spheres breaded with feuillantine,
white chocolate custard, banana like in childhood

Winter Menu 43€

Starters

Scottish red label Salmon in a gravlax and a smoked mousse,
sorrel coulis, wasabi whipped cream and black wheat flour tile, baby leaf salads
or

Confit pork belly cooked for 12 hours then lacquered with sweet sesame sauce,
pumpkin cake with ginger

Main Courses

Ancenis yellow farm-fed poultry ballotine stuffed with foie gras,
thinly mashed artichoke with olive oil infused with truffle, gravy
or

Back of Atlantic Cod lightly smoked and roasted with half-salted butter,
winter vegetables in a « pot au feu » broth cooked with beef marrowbone, tarragon/mustard butter

Desserts

Poached pear in a syrup infused with vanilla beans and kirsch liquor,
bitter chocolate sauce, 64% guayaquil chocolate biscuit, whipped mascarpone with Bourbon vanilla
Or

Orange and grapefruit mousse in crispy chocolate,
gingerbread spice crumble, glazed chestnut



-Net Prices-

