

DINNER

EVENING MENU

STARTER + MAIN COURSE + DESSERT

41€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE* + DESSERT

46€/person *excluding supplements*

OUR STARTERS

A LA CARTE

Fried Brussels sprouts / Smoked stracciatella / Pancetta / Candied kumquats	12€
Buckwheat tacos / Fennel and Granny apples / Samphire / Smoked goat	12€
Duck foie gras / Combava / Lovage / Pineapple chili and ginger chutney (+3€)	15€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Roast king oyster mushrooms / Icy salsifies / Cocoa and coffee / Walnut oil	19€
Fondant veal breast / Helianthus / Pear, verjuice and wasabi	22€
Scallops** / Smoked Jerusalem artichoke / Chorizo / Miso syllabub (+5€)	27€

OUR DESSERTS

Floating «Presqu'île» island: praline, yuzu, citrus.	12€
Hazelnut / Passion fruit / Coffee	12€
Warm chocolate Xoco mousse** / Banana / Licorice (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	12€

**2 pieces of cheese / **Red label from the Saint-Brieuc Bay /
**Xoco is an exceptional 100% traceable chocolate.*

