

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

Kimchi / Mackerel gravlax / Blue and green meat radish	12€
Brousse (soft sheep's cheese) / Clementine / Almond and toast crumble	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

Kiwi / Peppermint / Aloe vera / Lime	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.*

