

# 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

White asparagus / Caraway / Grapefruit / Asparagus milk gel	12€
Buckwheat tacos / Fennel and Granny apples / Samphire / Smoked goat	12€
Beef tartare / Dried bonito fish gel / Peas / Shiso (+3€)	15€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

#### MAIN COURSES

Roast king oyster mushrooms / Icy salsifis / 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.