

Inspirée par Caroline & Sophie Rostang  
 Interprétée par Anthony Le Fur

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- Cushion veal in Carpaccio, capers and candied lemon  
Olive crumble.
15€
- John Dorry marinated with wasabi, pickles celery  
Apple Granny Smith
14€
- Salmon "label rouge" candied, artichoke from Brittany  
Sauce with parsley.
12€
- Fresh water tomato from Bocel house,  
Cucumbers, Pickles onions
11€

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- Pollack from brittany, citronella foam,  
Cauliflower in texture.
19€
- Duck Breast from Candelon house, hibiscus flavoured beetroot  
Baby carrots and cherries.
21€
- Lobster from Brittany glazed with butter,  
Mashed Peas flavoured with mint.
39€
- Chuck Flap grilled, piquillos sauce, zucchini from Bocel house  
Eggplant caviar with smoked black salt.
25€

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- The raspberry in texture, Kampot pepper with light mousse,  
Crispy sable with fleur de sel.
15€
- Cacao crispy wafer, caramel cream, citrus flavoured  
Espuma manjari from Valrhona.
13€
- Almond Financier, limoncelo jelly and lime sorbet  
Basil cream.
14€
- Gourmet Coffee or Tea.
14€
- Sélection de mature cheeses from Balé house.
12€

*Ice creams and sorbets are made by Dominique Douard « Maître Artisan Glacier »  
 The bread is made everyday by the bakery « Mon pain » in Chantepie*