



Menu 49 €

Starters – Main Courses – Desserts

Starters

Artichoke barigoule, fresh goat curd, celeriac, wild garlic, pink radish and bread tuile. 16 €

Bouchot mussel salad and chives, ratte potatoes, leeks, capers and colonnata. 18 €

Farmhouse chicken ballotine, almonds, wild mushrooms, salad of baby leaves, watercress pesto and vegetable pickles. 19 €

Velouté of roasted carrots, white radish and parsley salad, pine nuts and ricotta. 16 €

Fishes

Roast tronçon of plaice, broccoli, clams, bacon and poultry jus. 27 €

Steamed sea bass fillet, roasted fennel, spring onions, seaweed, bottarga and lemon beurre blanc. 27 €

Meats

Roast saddle of lamb, confit breast with wild garlic, braised shallots, turnips, chard and lamb jus. 28 €

Confit pork shoulder, pressed potatoes with parmesan, kohlrabi, dandelion leaves and roasting juices. 26 €

Vegetarian

Globe artichoke, celeriac risotto, confit egg yolk and sheep's cheese. 23 €

Cheeses

Cottage cheese with cream 5,5 €

Selection of artisan cheeses - Fromagerie B.O.F 10 €

Desserts

Confit rhubarb, vanilla ice cream, Breton shortbread, crushed almonds and sheep's milk mousse. 10 €

Chocolate dome, speculoos, cinnamon ice cream and chocolate tuile.

Caramelised pear, puff pastry, white chocolate, and walnut ice cream.

Coffee ice cream, masala and coffee biscuit and mascarpone mousse.

Warm madeleines with honey, orange marmalade and fromage blanc sorbet.

Net prices, including service.