

The menus

EPHEMERAL MENU

59€

Amuse-Bouche

Mackerel

Flamed, haddock potatoes, herring pearl, soy infused jus

Monkfish

In medallion, variation of artichoke, Iberian pork shoulder, lemon paste

Caramelia

Chocolate caramelia whipped ganache, soft chocolate, creamy milk chocolate, chocolate gel, cocoa nibs ice cream

Mignardises

Matching « Food & wine », Selection of 3 glasses of wine (8cl)

29 €

TASTING MENUS

Served for the whole table

Amuse-Bouche

Experience our Carte in 4 courses 89€

Experience our Carte in 6 courses 109€

Mignardises

Matching « Food & wine », Selection of 4 glasses of wine (8cl)

39 €

Matching « Food & wine », Selection of 6 glasses of wine (8cl)

59 €



A la carte

STARTERS

Mackerel	22 €
Flamed, haddock potatoes, herring pearl, soy infused jus	
Pork belly	26 €
Cooked with nori and rice sheets, apple and bottarga celeriac puree, Asian pickled celery, caramel pork and jasmine sauce.	
Gwell	24 €
With jasmin tea and seaweed, vegetables poached in tea and spices, Japanese pearl tuile in vegetable broth	
Spider crab	29 €
Spider concentrate, slightly seasoned meat, cauliflower, jelly and spider emulsion	
Pan-fried scallops	33 €
Parsnips, pickled grapes, sabayon bard jus with yuzu	

MAIN COURSES

Monkfish	26 €
In medallion, variation of artichoke, Iberian pork shoulder, lemon paste	
Pumpkin gnocchi	25 €
Spinach drop, white balsamic gel, hazelnut and parmesan	
Pig in four ways	34 €
Filet mignon, roast breast, pork trotter croquette, cannelloni cheek, celery purée, reduced jus	
Menez Bré Pigeon	38 €
In a crust, fondant potatoes, pink onion puree and pickles, reduced juice	
Sea Bass	36 €
With seaweed, pan-fried razor clams, Jerusalem artichoke and mushroom risotto, verbena sauce	

CHEESES

Platter	22 €
Matured cheeses from Maître Bordier	

DESSERTS

Caramelia	16 €
Chocolate caramelia whipped ganache, soft chocolate, creamy milk chocolate, chocolate gel, cocoa nibs ice cream	
Whiskey choc	18 €
Hot whiskey and chocolate foam, salted butter caramel cream, cocoa streusel, chocolate tuile, chocolate and whiskey sauce, malted barley ice cream	
Exotic ravioli	18 €
Passion fruit jelly, coconut panacotta, pomegranate, mango passion fruit and coriander coulis, coconut foam, mango sorbet	
Variation of citrus fruits	18 €
Tangerine whipped ganache, citrus heart, Palet Breton biscuit with pistachio, candied oranges, kalamansi jelly, vanilla and pistachio ice cream	
The Pink Lady	18 €
Pink and vanilla mascarpone mousse, apple and raspberry heart, hibiscus meringue tuile, raspberry gel, mascarpone ice cream	



The list of products containing allergens is available on request.
All meats are of French origin subject to availability
Net prices in Euros, taxes and service included.

