

The menus

EPHEMERAL MENU

59€

Amuse-Bouche

Haddock medallion with lime

Mango marmalade, coconut emulsion, avocado sauce

Yellow pollack cooked at low temperature

Confit of Jerusalem artichokes with coffee, pink onion purée, romanesco chunks

Azelia Matcha

Ganache choco-noisette, biscuit pain de gène, gelée grué cacao, streusel cacao, coulis et sponge cake thé vert matcha, glace yaourt

Mignardises

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

25€

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)

35 €

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

55 €



A la carte

STARTERS

Haddock medallion with lime	22 €
Mango marmalade, coconut emulsion, avocado sauce	
Oxtail	26 €
Cannelloni, goat cheese cream, onion crispy, ginger gel, beef broth with royal kombu	
Galette de sarrasin	24 €
Squash, cream cheese and walnuts, balsamic gel and coffee, almond milk	
Langoustine in three ways	29 €
Dashi poached tails, carpaccio and crispy claw lollipop, charred leek, smoked kiwi and dashi broth	
Pan-fried scallops	33 €
Tuberous chervil, poached grapes, hazelnut butter mousseline sauce	

MAIN COURSES

Yellow pollack cooked at low temperature	26 €
Confit of Jerusalem artichokes with coffee, pink onion purée, romanesco chunks	
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	
Beauce hare	36 €
Potato pancake with nori, sea herb salad, red wine sauce	
Snacked Saint-Pierre	36 €
Butternut tulip with passion fruit, hazelnut sauce	

CHEESES

Platter	22 €
Matured cheeses from Maître Bordier	

DESSERTS

Azelia Matcha	16 €
Ganache choco-noisette, biscuit pain de gêne, gelée grué cacao, streusel cacao, coulis et sponge cake thé vert matcha, glace yaourt	
Papouan chocolate soufflé	18 €
Apple tatin with truffle, cream and Breton shortbread ice cream	
The exotic case	18 €
Diced mango with Java pepper, banana mousse, avocado cream, almond cookie, passion fruit jelly, mango ice cream	
Scaled Sphere	18 €
Calamansi heart, whipped ganache, Greek yoghurt ice cream	
The Apple	18 €
Vanilla mascarpone mousse, granny smith chutney, buckwheat crumble, apple sorbet	

