

The menus

EPHEMERAL MENU

59€

Amuse-Bouche

Artichoke

In a tartlet, artichoke bouquets, black garlic condiment, leaf vinaigrette

Yellow pollack

Peas with candied yuzu peel, goat cheese espuma, green shiso in tempura

Peach and pistachio Vacherin

Meringue, peach ganache, pistachio praline, peach and pistachio condiment, peach sorbet

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

Artichoke

In a tartlet, artichoke bouquets, black garlic condiment, leaf vinaigrette

22 €

Ole-fashioned tomatoes

Barbecued, stuffed with stracciatella cream, yellow pepper condiment, tomato jam, saffron tomato water with verbena oil

26 €

Tuna

In sashimi, pistachio and chili condiment, flame broccoli, smoked broccoli, tiger leche

26 €

Foie gras

With sake, natural spider, rhubarb, homemade miso, crab cake

32 €

Poultry

Filet stuffed with prawns, pressed thighs, iodized tartlet, roast chicken crumble

28 €

MAIN COURSES

Yellow pollack

Peas with candied yuzu peel, goat cheese espuma, green shiso in tempura

26 €

Mushroom gyoza

Fried japanese shrimp, fermented milk, lime, cilantro

24 €

Pork filet mignon and abalone

(Haliotis mirabilis raised in the open sea in Plouguerneau (29))

Beans with seaweed butter, garlic and parsley pesto, kombu jus

42 €

Pigeon and Foie Gras Pie

Mushroom duxelles with wild garlic, reduced juice

39 €

Monkfish

Inset, umami glaze, bok choy and "Coco Paimpolais", dashi broth

36 €

CHEESES

Platter

Matured cheeses from Maître Bordier

24 €

DESSERTS

Peach and pistachio Vacherin

Meringue, peach ganache, pistachio praline, peach and pistachio condiment, peach sorbet

18 €

Black Garlic & Chocolate

Dark chocolate shell, whipped milk chocolate and dark garlic chocolate ganache, soft cocoa biscuit, pumpkin seed praline, black garlic ice cream

20 €

The cherry

Tarragon whipped ganache, cherry marmalade, tarragon pesto, cocoa streusel, candied cherries, cherry ice cream

20 €

Strawberry tartlet

Diplomatic verbena cream, puff pastry brioche, strawberry compote, verbena tuile, peppered strawberry juice, strawberry sorbet

20 €



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.

