

# The menus

## EPHEMERAL MENU

65€

### *Amuse-Bouche*

#### *Carrot*

Marché de Paris, star anise butter reduction, carrot concentrate, crispy tartlet and carrot fermentation

#### *Pollack*

Artichoke in different textures, leafy vegetables, condiment and artichoke stock

#### *Gariguettes Strawberry*

Soft almond biscuit, vanilla pastry cream, raspberry jam, strawberry granita, Gariguettes strawberries, buckwheat ice cream, strawberry juice

### *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 90€*

*Experience our Carte in 6 courses 110€*

### *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

### **Carrot**

Marché de Paris, star anise butter reduction, carrot concentrate, crispy tartlet and carrot fermentation

23 €

### **Octopus**

Grilled with red miso, smoked beets, poached rhubarb, raw cream and fermented beetroot condiment, purple shiso powder

26 €

### **Asparagus**

Open ravioli with ricotta cheese and herbs, lacto-fermented white asparagus, miso beurre blanc, pistachio condiment

28 €

### **John Dory**

Steamed with Breton seaweed, homemade cauliflower and black garlic condiment, herbs from our coast, shellfish broth

29 €

### **Sea bass**

Pricked with kale and herbs, salted lemon, yuzu kosho, vegetable juice with green cabbage and jalapeno

27 €

## MAIN COURSES

### **Pollack**

Artichoke in different textures, leafy vegetables, condiment and artichoke stock

26 €

### **Wild Garlic Waffle**

Green asparagus and peas, vegetable pickles, fresh goat cheese, and Damascus rose gel

24 €

### **Barbecued veal entrecôte**

Stuffed onion, peas refreshed with mint, reduced jus

39 €

### **Saddle of Lamb**

Stuffed with samphire, new Noirmoutier potatoes, goat cheese cream, waffle potatoes, reduced lamb jus, mild spiced sabayon

42 €

### **Turbot fish**

Herb pesto from Sylvain, white asparagus, reduced asparagus stock

37 €

## CHEESES

### **Platter**

Matured cheeses from Maître Bordier

25 €

## DESSERTS

### **Gariguettes Strawberry**

Soft almond biscuit, vanilla pastry cream, raspberry jam, strawberry granita, Gariguettes strawberries, buckwheat ice cream, strawberry juice

24 €

### **Raspberry in three steps**

Black sesame tartlet, sesame pastry cream, whipped pink peppercorn ganache, raspberry jam and marmalade, smoked espuma, black sesame crumble, full-bodied pink peppercorn juice, raspberry sorbet

24 €

### **Spicy Chocolate**

Namelaka chocolate with chili peppers, chocolate biscuit, Espelette chili crisp, milk chocolate sorbet

24 €

### **Almond Cauliflower**

Meringue, cauliflower mousse and cream, almond and vanilla praline, almond biscuit, vanilla caramel, cauliflower sorbet

20 €

