

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

Gariguette Strawberry

Soft almond biscuit, vanilla pastry cream, raspberry jam, strawberry granita, Gariguette 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 €

Open-sea oysters from Béniguet

Mole with herbs and citrus condiment

27 €

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

Gariguette Strawberry

Soft almond biscuit, vanilla pastry cream, raspberry jam, strawberry granita, Gariguette 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 €

