

Menu 27 Euros

Net price (VAT inclusive)

Amuse Bouche



To start...

Vegetable tian

Layered seasonal vegetables, black olives and fromage frais, Bayonne ham.



To continue...

Braised lamb shoulder

A lamb and basil pastilla with tomato confit.



Regional cheese selection
Supplement of 8 Euros

French cheese selection
Supplement of 12 Euros



Pour finir...

Apple clafouti

With a home made chantilly cream and candy apple style verrine.

(Drinks not included)

Menu 31 Euros

Net price (VAT inclusive)

Amuse Bouche



To start...

Sardine crumble

*A warm sardine and fresh herb crumble,
local Ste Maure goats cheese and pesto brushetta.*

or

Quail tourte

*A quail, cabbage and mushroom tourte.
Traditional wine merchant sauce and braised sucrine salad.*



To continue...

Ancenis chicken

*Rolled with sage, leeks marinated in a vinaigrette
and a coarse grain mustard sauce.*

or

Filet of pollock, carnaroli rice and squid ink

Pan fried Atlantic fish with a squid ink and parmesan risotto.



Regional cheese selection

Supplement of 8 Euros

French cheese selection

Supplement of 12 Euros



And to finish...

Milk chocolate and almonds

*Almond mousse and creamy milk chocolate
served with a chocolate and almond milkshake.*

or

Citrus fruit with bergamot

*A lemon cream with crispy crepes,
warm citrus fruit soup and bergamot ice cream.*

(Drinks not included)

Menu 41 Euros

Net price (VAT inclusive)

Amuse Bouche



To start...

Filet of mackerel

*With fresh tomatoes and a crispy exterior,
a confit of garlic and tomato, garnished with a spiced coulis.*
or

Asparagus and snails

Green and white asparagus, deep fried snails, a mustard and egg vinaigrette.



To continue ...

Filet of veal

*Cooked a la ficelle, potato and black truffle puree,
seasonal vegetables and blanquette sauce.*
or

Sea trout

*Filet of sea trout baked with a crispy topping,
lemon and parsley salsify, sauce vierge.*



***Regional cheese selection**
Supplement of 8 Euros*

***French cheese selection**
Supplement of 12 Euros*



And to finish ...

Santarem dark chocolate, hibiscus and mango

A dark chocolate palet, hibiscus sorbet and light mango mousse.
or

Raspberries and Tahiti vanilla

*Vanilla diplomat cream, raspberry jelly and fresh raspberries,
with a red fruit coulis and vanilla emulsion.*

(Drinks not included)

Menu 51 Euros

Net price (VAT inclusive)

Amuse Bouche



To start...

Filet of salmon

A spiced mi-cuit of salmon with a Granny Smith apple and orange zest vinaigrette.

or

Duck foie gras and dates

Pan fried foie gras, a puree of dates and turnip confit in a balsamic vinegar jus.



To continue ...

Filet of beef

A filet of beef sauteed in pepper, dauphinois potatoes with truffle oil and a green pepper corn cream.

or

Plaice and crayfish

Steamed with wild garlic, slow cooked seasonal vegetables and coriander, a crayfish sauce.



Regional cheese selection



Pre-dessert



And to finish ...

« Le classique » dark chocolate soufflé

Peach smoothie and a condensed milk parfait.

or

Strawberries and coconut

A fresh dessert in different textures.

(Drinks not included)