

CARTE

Fougasse/cèpe/noisette/pecorino pepato

Focaccia/porcini mushroom/hazelnut/pecorino pepato • A, C, G, L, O
€ 26,00

Calamar/chorizo/coco de Paimpol/poivron/panais

Squid/chorizo/coco de Paimpol/pepper/parsnip • G, L, O, R
€ 27,00

Escalope de foie gras poêlée/soupe de châtaigne/confit de canard/épine vinette

Pan fried foie gras/chestnut soup/duck confit/barberry • A, G, L, O
€ 28,50

Raviole d'écrevisses/crème de langoustine/fenouil/estragon

Crayfish ravioli/langoustine cream/fennel/tarragon • A, B, C, G, F, L, O
€ 28,50

Barbue/poireau/chou-fleur de couleur/palourde

Brill/leek/cauliflower/clam • D, G, L, O, R
€ 34,00

Selle de chevreuil/panais/cèpe/noisette/coing/potimarron

Saddle of venison/parsnip/porcini mushroom/quince/red kuri squash • G, L, O
€ 39,00

Curry/portobello/butternut/carotte/concombre/pomme de terre

Curry/Portobello mushroom/butternut pumpkin/carrot/cucumber/potato • G, L, O
€ 28,00

Suprême de volaille pattes noires/topinambour/figue/champignon

Black-feathered chicken supreme/Jewish artichoke/fig/mushroom • G, L, O
€ 34,00

Gâteau au fromage blanc/spéculoos/courge/canneberge/fruit de la passion

Cheesecake/Speculoos/pumpkin/cranberry/passion fruit • A, C, G, H
€ 14,00

Tarte amandine/quetsche/figue/sorbet yaourt

Almond tart/plum/fig/yogurt sorbet • A, C, G, H
€ 14,00

Sablé breton châtaigne/mascarpone/baie de sureau

Chestnut short bread/mascarpone/elderberry • A, C, G, H
€ 14,00

Assortiment de fromages affinés

Matured cheeses assortment • G, M, O
€ 14,00

We kindly ask you to order the desserts in advance.

Cover charge: 3,30 €/person