

MENU DÉGUSTATION

Amuse-bouche

Cèpe/aubergine/crumble noisette/roquette

Porcini mushroom/eggplant/hazelnut crumble/rocket
A, G, H, O

Thon rouge/ crème de courgette/olive/basilic/pinsa

Red tuna/couergette cream/olive/basil/pinsa
A, D, L

Sandre/coco de Paimpol/tomate San Marzano/chorizo/girolle/coriandre

Pike-perch/Paimpol coco beans/San Marzano tomato/chorizo/chanterelle/coriander
A, D, G, L, O

Canette/polenta/blette/maïs/quetsche

Duck/polenta/chard/corn/damson plum
G, L, O

Reine-Claude/spéculoos/cacahuète

Greengage plum/speculoos/peanut
A, C, E, G, H

€ 95,00

With wine paring + € 46,50 (0.1 l/Gang)

The menu is served for the whole table.

Please note we charge € 3,80 per person for the cover charge.