

Today's lunch menu

Available for lunch on week days

Anthony's « oeuf en meurette »

World Championship-style recipe at the Clos Vougeot last October

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Line-caught hake from Brittany / Luc's red kuri squash,
Beurre blanc with elderflower vinegar / Rhubarb from last spring

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« A la carte » dessert

Starter + Main of the day + Dessert 38€

Starter + Main of the day **OR** Main of the day + Dessert 30€

La Carte

Vegetarian option available on request

Starters

Homemade potatoe gnocchi / Pulled beef from La Ferme de Clavisy /

Ravigote-style sauce / Coppa / Beef juice *

19€

Edible crab from our coast / Dashi and jalapeños velouté / Etienne's Kohlrabi /

Breton sea urchin

24€

Main dishes

Scallops from Normandy on the plancha / Soft scallops cake / Hispi cabbage and
winter radishes from Mont St Jean / Sorrel sauce *

33€

Roasted pigeon from Pornic / Parsnip purée / Small stuffed vegetable with
chestnut / Etienne's quince and radicchio / Pigeon juice *

39€

Desserts

Ripened cheese plate

12€

Local roasted apples / Homemade puff pastry / Cider vinaigrette /

Tonka beans cream

12€

Tiramisu light cream / Soft biscuit soaked in Amarande (cognac and almond) /

Homemade coffee ice-cream *

12€

Tasting Menu 4 services * 69€

Tasting Menu 6 services 89€