

Today's lunch menu

Available for lunch on week days

Local organic potatoes / Sour cream / Beetroot from Mont Saint Jean /
Smoked herring / Fallot mustard

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Line-caught hake from Brittany / Small roasted carrots / Butter infused with yuzu /
Plum pickles

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« A la carte » dessert

Starter + Main of the day + Dessert 36€

Starter + Main of the day **OR** Main of the day + Dessert 29€

La Carte

Vegetarian option available on request

Starters

Etienne's haricots / Light cream of Borlotti coco with homemade vinegar / Local
raspberries / Beurre blanc infused with basil *

18€

Blue lobster from Brittany / Tomatoe vinaigrette / Half dried tomatoes
Tarragon mayonnaise with lobster

23€

Main dishes

Half-cooked line-caught red tuna from the South of France,
Eggplant and grilled zucchini from Braux / Red pepper vinaigrette, Wild herbs *

31€

Roasted sweetbread from La Ferme de Clavisy / Grilled artichoke, Kalamata
olives / Yellow wine sauce / Ceps oil*

37€

Desserts

Ripened cheese plate

12€

Poached fig with raspberry juice / Light cream infused with figs leaves /
Raspberry sorbet / Figs and raspberries juice *

12€

Peanuts cream / Homemade cocoa sorbet / Salted caramel,
Peanuts praliné

12€

Tasting Menu 4 services * 65€

Tasting Menu 6 services 85€