

4 sequences Tasting Menu \* 69€

6 sequences Tasting Menu 89€

## La Carte

*Vegetarian option available on request*

### Starters

Luc's organic and tepid leeks / Ajo blanco / Smoked local mustard \*

Haddock / Kumquat fruit

18€

Raw scallops from Brittany cake / Buckwheat tart

Seaweed pickles / Soft onion dressing

21€

### Main dishes

Local trout with verbena pepper / Etienne's candied chicory \*

Homemade kimchi / Beurre blanc with Italian pistachio nuts

29€

Veal on the barbecue from the *Ferme de Clavisy* \*

Squash purée with miso / Grilled cabbage / Homemade chilli paste

Veal juice

33€

### Desserts

Ripened cheese plate

12€

Organic kiwi and grapefruit tartar / Parsley sorbet / Stewed citrus

Cottage cheese mixed with citrus

12€

Hot dark chocolate mousse / Buckwheat ice-cream,

Chocolate sauce infused with seaweed

12€