

Today's lunch menu

Available for lunch on week days

Barely warm beef from la Ferme de Clavisy / Smashed potatoes with basil /
Thai curry dressing and Kampot fermented pepper

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Trout from the Rhône region cooked on the barbecue / White beans with
sausage / Beurre blanc infused with ginger oil / Etienne's small turnips

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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

Fresh cow cheese from l'Abbaye de la Pierre qui Vire / Raw and braised local
chicory / Smoked duck / Beetroot dressing *

18€

Sea broth with calamari, scallops, mackerel, cockles / XO sauce /
Sea food and seaweed dashi

24€

Main dishes

Grilled monkfish from our coast / Cabbage and the first asparagus /
Brocoli purée / Sorrel / Capers *

33€

Lamb from la Ferme de Clavisy / Fennel and spinach / Lemon paste and
homemade harissa / Lamb juice *

36€

Desserts

Ripened cheese plate

12€

Basque "cheesecake" / Homemade yogurt sorbet / Bitter marmalade of citrus /
Vanilla and lemon light cream / Local honey

12€

Buckwheat soft cake / Homemade cocoa sorbet / 80% dark chocolate mousse /
Hot chocolate sauce infused with seaweeds *

12€

Tasting Menu 4 services * 69€

Tasting Menu 6 services 89€