

Cold Starters

“Vitello” and Wild Sea Bass. 19€

Veal carpaccio and Sea Bass tartare, olive oil, lemon and salt flakes, baby spinach and homemade dried tomatoes.

Alaskan King Crab. 18€

Poached, guacamole, grapefruits' segment, endives and lamb's lettuce -mâches-, melba toast.

Beaufort. 16€

Melted cheese Beaufort, San Daniele raw ham and mesclun (mixed salad leaves).

Gillardeau oysters N°4.

6	14€
12	26€

Farm Egg. 19€

Poached egg, salad of baby spinach, toast and “cecina” (raw dried leg of beef), hollandaise sauce with truffle « tuber melanosporum »

Mixed Salad. 13€

Mixed salad with Parmigiano Reggiano.

Smoked fishes and meat are homemade.

Hot Starters

Gillardeau Oysters. 16€

Grilled oysters N°2, chestnut purée, chips et creamy bacon mousse, local red wine jus.

Pumpkin. 10€

Pumpkin soup, creamy bacon mousse and chestnut.

Panfried Duck Foie Gras. 24€

in cappuccino of Tarbais beans with white truffle oil emulsion.

Frog Leggs. 26€

Tempura frog legs, potatoes cream with garlic, rocket salad “coulis”.

Pastas and Risottos

Tagliatelle. 19€

Tagliatelle with pesto, Petoncle scallops with garlic crust, dried tomatoes and pine nuts.

Pastas are homemade - Duck steaklets and foie gras have IGP - quality label that certified the origin (provided by the company Masse in Lyon).

Fishes

Langoustines. 27€

Grilled langoustines with pig feet, potatoes crushed with olive oil.

Cod from Normandie (Saint Quai Portrieux). 32€

Grilled, tagliatelle and morels, chipiron (baby squid) stuffed with fresh herbs.

Scallops (Port en Bessin). 31€

Grilled, jus with olive oil, « creme brulee » of Duck foie gras with puree of tuberous vegetables and black truffle from Périgord « tuber melanosporum ».

Sea Bass (la Cotinière). 34€

Grilled, spinach cooked meunière with sobrasada, fresh hazelnuts from Piemonte, croûtons and chive, "Carnaroli" risotto.

Dover Sole fish (fishing Nord Est of Erquy). 35€

*Goujonnettes sauteed meunière, poulette sauce foam
The leek: the « chlorophyll » with crushed potatoes
the white part with fresh herbs and Farm chicken salpicon.*

John Dory (Saint Quai Portrieux).30€

Grilled, lemon butter, seasonal vegetables and « taggiasca » olives from Italy with herbs

*All the fishes are cooked on a plancha and flavored with olive oil from the Mas Blanc.
(small company which produces only cold -pressed olive oil)*

Meat

Charolais Beef Rib Steack (1 kg, for 2 persons). 75€

Grilled, with bearnaise sauce, salad and choice of starchy foods.

Rack of Lamb. 32€

Grilled with thyme, Mogette beans from Anjou.

Charolais Beef Filet. 34€

Grilled, Mondeuse jus and shallots confit, carrots, parsnips and chestnuts, orange macaroon.

Duck from Challans. 34€

*- Grilled filet, cranberry, quince purée, potatoes with mushrooms.
- thigh in a pot-au-feu broth.*

Black Pig from Bigorre. 34€

Grilled rib, sage jus, crumble of black pudding with apples and cranberries.

Sweetbread from Holland. 32€

Panfried meunière, "soft chili beans", grilled bacon and cream of bacon, sage jus.

Veal Rib. 34€

Grilled, rustic vegetables of the season, jus « à la piémontaise », gremolata.

Choice of side dishes with the Beef and the lamb :

-gratin dauphinois

-polenta with parmigiano

- crozet gratin with San Daniele raw ham and Savoie cheese

-crushed potatoes with olive oil from « Mas Blanc »

(All our meat is bred, killed and prepared in France - cooked with charcoal grill)

Cheese

Regional refined cheese tray. 14€

Faisselle cheese and « crème fraîche ». 8€

Tomme Crayeuse and Séchouan pepper ice cream. 6€

Desserts

Faisselle with raspberry and « crème fraîche épaisse ». 9€

Raspberry soup. 9€

Sorbet cup. 14€

72% dark chocolate coulant, nutty ice cream 12€

Chartreuse des Pères Chartreux iced soufflé and raspberry. 12€*

**regional spirit*

Bourbon vanilla creme brulee. 10€

Fresh fruits : mango, pineapple, citrus fruits. 10€

*Saint James rhum baba, pineapple flambe, chantilly cream
and small glass of rhum. 14€*

*The Chocolate and the Pear: - pear panna cotta with toffee and crumble
- chocolate liegeois
- 72% dark chocolate fondant and poached pear. 14€*

Caramelized Granny Smith apple "Matafan", vanilla-macadamia ice cream. 13€

Orange confit iced nougat. 9€

Apple tart tatin, vanilla ice cream. 14€

*The Illy coffee: «Bailey's» creme brulee
Illy coffee ice cream
tiramisu with Illy coffee and Amaretto. 14€*

*The lemon tart in a different way. 14€
Frozen lemon (granita like ice)
Lemon cream as a floating island
Lemon macaroon*