

Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Extra fresh egg cooked at 63°

Creamy of chestnut and espuma of parmesan cheese

Crunchy biscuit

Or

Scallops

Sauce of dill and grapefruit

Main courses

Roasted guinea fowl from Laudrine farm

Salsify and nuts

Cocoa juice

Or

Roasted cod

Organic potatoes from Rudy

Brittany curry juice

Or

Homemade tagliatelle pasta

Sheep's cheese and herbs sauce

Cheese and desserts

Cheese of the day from Sena cheese monger

Homemade condiment

Or

Corsican clementine

Milk chocolate, nuts and timur peepper

Homemade sorbet

Or

Vanilla and caramelised almonds

Teacake and ice-cream

Gourmet menu 70€

Excluding drinks

Served for all the table

Starter

To begin...

Gascony duck foie gras and beef

Baby vegetables from "La Vallée des Deux Sources"

Ginger and lemongrass broth

Fish

To continue...

Roasted Brittany scallops

Butternut squash

Sauce with coffee

Meat

To follow...

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

A juice

Dessert

To finish...

Meringue with Meyer lemon

Gingerbread and exotic sorbet

**January 08th to January 29th
Every day from Monday to Friday
(Brunch on Saturday and Sunday)**