

Menu du Terroir 40€

Appetiser

Cockles and White Asparagus
with Yuzu Sabayon

or

Carbonara-style Cuttlefish
Roasted Cauliflower Mousseline
with a Creamy Bacon Sauce

Pollack Fillet in a Herb Sauce
Crispy Spinach Risotto

or

Tomato and Black Pepper Grilled Pork Belly
Fouesnant Andouille and Charlotte Potato Rosace

Candied Apples with Artisanal Kremmig Ice Cream

or

Kiwi and Vanilla Millefeuille
Yoghurt and Lemon Sorbet

Menu Découverte 65€

Appetiser

Langoustine Tails,
White and Green Asparagus Tips
in a Herb Butter

or

Home-made Duck Foie Gras cooked in a Peppery Crust

or

9 Hollow Oysters from Brittany N°4

Fillet of Saint Pierre in a Lemon Clam Butter
with Chard and Lovage Fondue

or

Steamed Chicken with Foie Gras Stuffing
Spring Vegetables, Chervil and Carrot Croquettes

Chocolate Dessert
with Dentelle and Cocoa Nibs

or

Gariguette Strawberry Dessert
Vanilla & Hibiscus Sorbet

Menu Dégustation 85€

In the interests of quality and conviviality, this menu is proposed for the whole table

Appetiser

Open Ravioli with Cuttlefish Ink
Roasted Langoustines
Artichoke and Truffle Mousseline
Truffle Butter

Pan-fried Wild Abalone,
Potato and Fennel Millefeuille
Herb Emulsion

Fillet of Sole in a Creamy Sauce
Dill and Celery Lettuce Parcel

Rhubarb and Citrus Mousse,
Mascarpone and Olive Oil Sorbet

A la Carte

Lobster Cooked Our Way (500g)	16€ per 100g
Wild Abalone and Maxim's Potatoes Sweet Garlic and Herb Sauce	52 €
Selection of Maison OLLIVIER mature cheeses from Boulogne sur Mer	15€

Menu Petit Gourmet 15€

Up to 12 years old

White Poultry or White Fish
Potato Pancakes

Home-made Ice Cream or Sorbet

Prices include VAT and service charges – Drinks are not included