À LA CARTE

The ingredients on our menu come from neighbouring growers, breeders, fishermen and winemakers...
Supporting our countryside with fresh local produce while reducing environmental impact.

Starters

Salmon tartare with dill, 15€
hazelnut crumble and yuzu cream.

Fricassee of poultry oysters, 14€
mushrooms sautéed with garlic and parsley, and garlic foam.

Creamy watercress soup, 13€
chinese artichokes sautéed in brown butter,
clementine segments and pickled red onions.

Main Courses

Soy-marinated hake fillet, 24€
Lime miso broth and crisp vegetables.

Gubernat duck breast, 30€
confit duck leg topped with mashed potato, buttered green cabbage

Heritage root vegetables, 21€
Jerusalem artichoke purée, confit beetroot and chervil root sautéed
with garlic and parsley.

Cheeses

House-marinated Pélardon goat's cheese, 9€
with rosemary, pink peppercorns
and baby mesclun dressed with walnut oil.

Selection of regional cheeses, 13€
matured by Vincent Vergne, Best Craftsman of France.

Desserts

Triple chocolate gâteau, 12€
dark chocolate sponge layered white and milk chocolate namelaka cream,
finished with a dark chocolate glaze.

Tatin style caramelized apple, 11€
breton shortbread and crème fraiche ice cream.

Clementine pavlova, 11€
light yoghurt cream, clementine segments
and clementine sorbet.

Children's Menu

Main Courses

Breaded chicken strips or fish nuggets,
served with fries

Ou

Beef burger patty
& French fries

Dessert

Chocolate brownie & vanilla ice cream

Up to 12 years old – Main course & dessert €15

Drinks non included
Prices in euros
Taxes & service included