



À LA CARTE

Starters

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| <i>King Crab fine tart served with red tuna carpaccio and langoustine bisque (dress)</i>  | 18.00 |
| <i>Homemade pâté en croûte marbled with foie gras and beetroot ketchup</i>                | 18.00 |
| <i>Blue lobster carpaccio and smoked mashed chickpeas, Ponzu sauce and confit Kumquat</i> | 28.00 |
| <i>Cubes of foie gras mi-cuit and apricot declination</i>                                 | 24.00 |
| <i>Dublin bay Prawn breaded with rice soufflé and head tartar, Granny smith jelly</i>     | 39.00 |

### *Fishes*

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<i>Marbled Cod and porcini mushrooms powder, girolles and ceps mushroom dress</i>	24.00
<i>Sole served with a vegetable crust and young salad chlorophyll sauce</i>	32.00

Meats

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| <i>Pluma of Iberian pig with crusty potatoes all around and sour consommé</i>    | 24,00 |
| <i>Hare « à la Royale » in a modern way and citrus and truffle mash potatoes</i> | 36.00 |



### *Cheeses*

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<i>Faisselle of cottage cheese (with sugar or red fruit coulis or fresh herbs and shallots)</i>	<i>5,00</i>
<i>Foam of Ami du chambertin (local cheese) and gingerbread finger</i>	<i>7,00</i>
<i>Cheese trolley made in collaboration with the cheese dairy Porcheret in Dijon</i>	<i>15,00</i>

Deserts

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|-------------------------------------------------------------------------------|--------------|
| <i>Breton shortbread colored with vegetal charcoal, yuzu and black sesame</i> | <i>12,00</i> |
| <i>Apple granny smith and sage spheres, crusts and sorbet</i>                 | <i>12,00</i> |
| <i>Range of chocolate and coffee tubes with textures of pear</i>              | <i>12,00</i> |

### *Menu at 22,50 Euros*

*Starter, main dish and desert*

*(Starter and main dish or main dish and desert at 19,90 euros)*

*(On the blackboard)(Served only at the lunch during the week)*

*Menu at*

*35,00 Euros*

*(Menu at 38,00 Euros with cheese)*

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King Crab fine tart served with red tuna carpaccio and langoustine bisque (dress)

Or

Homemade pâté en croûte marble with fois gras and beetroot ketchup

Marble of Cod and porcini mushrooms powder, girolles and ceps mushroom dress

Or

Pluma of Iberian pig with crusty potatoes all around and sour consommé

Faisselle of cottage cheese (with sugar or red fruit coulis or fresh herbs and shallots)

Or

Foam of Ami du chambertin (local cheese) and gingerbread finger

Breton shortbread colored with vegetal charcoal, yuzu and black sesame

Or

Apple granny smith and sage spheres, crusts and sorbet

Or

Range of chocolate and coffee tubes with textures of pear

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*Any changes on the menu will be charged as supplement*

*Starting to 8 people, we will ask you to choose the same menu for all the guests*

*Menu à  
55,00 Euros*

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Cubes of fois gras mi-cuit and apricot declination

Or

Blue lobster carpaccio and smoked mashed chickpeas, Ponzu sauce and confit Kumquat

Sole served with a vegetable crust and young salad chlorophyll sauce

Or

Hare « à la Royale » in a modern way and citrus and truffle mash potatoes

Faisselle of cottage cheese (with sugar or red fruit coulis or fresh herbs and shallots)

Or

Foam of Ami du chambertin (local cheese) and gingerbread finger

Or

Cheese trolley made in collaboration with the cheese dairy Porcheret in Dijon

Breton shortbread colored with vegetal charcoal, yuzu and black sesame

Or

Apple granny smith and sage spheres, crusts and sorbet

Or

Range of chocolate and coffee tubes with textures of pear

Menu Tentation at 75 euros

Declined in 6 services in function of the chef inspirations

(Menu served for all the table depending to the hour)