

LE MENU FORMULE À LA CARTE

prix fixe : 128 – 2 courses + 1 dessert prix fixe : 158– 3 courses + 1 dessert

in order to enhance your dining experience, for parties of 6 and above, a customised menu will be prepared

LES ENTRÉES FROIDES

Gelée D'Asperge Blanche Au Caviar (supplement 60)

golden osetra caviar in harmony with delicate asparagus jelly & coulis

Les Haricot Vert En Salade

extra fine french bean from saumur harmoniously balanced with herbs & light dressing

Le Homard Bleu En Salade (supplement 60)

blue lobster from normandy with pearls of crunchy vegetables & sauce cocktail

Les Moules De Bouchot En Mouclade

bouchot mussels with aromatic vegetables served in a cold mouclade style

LES ENTRÉES CHAUDES

La Rouelle De Homard Bleu

lobster mousse wrapped in baby spinach served with classic fish bone sauce

Le Soufflé Aux Oursins

sea urchin soufflé lightly flavoured with tarragon & dill presented with sauce coraline

La Langoustine De Loctudy (supplement 40)

langoustine from loctudy with courgette & an emulsion of extra virgin olive oil from provence

Le Cresson En Soupe Chaude

velouté of water crest with a delicate royale of chicken bouillon

LES PLATS PRINCIPAUX

Saumon Deux Façon

river caught wild salmon from adour river served two ways with sauce aromate

Le Bar De Saint Gilles-Croix-De-Vie

line-caught sea bass from saint-gilles-croix-de-vie with sauce printanière

Le Canard De Challans

roasted challans duck breast from vendée served with glazed baby spring turnip

La Côte De Veau De L'Aubrac

grilled côte de veau from aubrac with natural jus & green asparagus

LES DESSERTS

Le Mille-Feuille Pistache-Chocolat

our chef 's interpretation of a pistachio-chocolate mille-feuille

Tarte Au Chocolat Noir

freshly baked thin crust 72% dark chocolate tart

Le Baba Au Rhum Agricole

baba infused in aged rum agricole accompanied by a lightly whipped crème fleurette

Les Fromages

fine selection of farm house & artisanal french cheese from mons