

To Start

Oysters "zero" from Marennes d'Oléron, lettuce celtuce, freshness of borage	38 €
Duck liver and shells from Vendée coast, remoulade and grapes	38 €

Live Docks

Zander of country, Amandine potatoes gnocchi, red cabbage in different textures	43 €
Arctic char, cauliflower and lemon, mousseline sauce	37 €

The fruit of our land

Dear fillet from France, turnip of Kyoto, some brussels sprouts	43 €
Chicken Bresse, baby onions, roasted jus with marjoram	43 €
Crunchy lagopus, melting potatoes, sweet onions soubise, some girolles	43 €
Royal hare of French tradition, beets in textures	43 €

Fresh and Matured

Epoisse Berthaut light and whole, crunchy bread and carrots chutney	12 €
18 month old Comté, white wine jelly with vanilla, mustard Chantilly	12 €
Fourme d'Ambert (blue cheese), ice cream, celery and green apple	12 €
Cottage cheese, could be served: salt or sweet, cream, fruits coulis, honey from Rucher of Corbeton	7 €

Finally

Ebony chocolate, creamy, ice cream, crunchy sesame	18 €
Candied pear, hazelnut financier, lemon and combawa, sorbet pear and quinces	17 €
Clementine and caramelized quince to honey, almond cream and sorbet	17 €
Assortment of ice creams and sorbets of the moment	13 €

Net price and service included