

## *To Start*

Consumed cold, quail and duck liver, green asparagus et mushrooms	38 €
Scallops and Jerusalem artichoke cooked in escabeche, the beards in jelly	38 €
Snails from burgundy and wild dandelion, bacon of colonnata, sweet garlic foam	35 €

## *Live Docks*

John dory to Loctudy and salad, cooked with pistachio from Sicily	43 €
Arctic char, white asparagus and lemon broth	37 €
Oyster "zero" lace of blackcurrant buds, leak from Bec d'Allier, wine sauce	40 €

## *The fruit of our land*

Veal from Galicia and artichoke, fillet, sweetbreads and kidneys, artichoke in texture, wild garlic	43 €
Chicken of "Mr MOINE", buckwheat pasta cake of chard with juice, leg in fine salad	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 €
Cottage cheese, could be served: salt or sweet, cream, fruits coulis, honey from Rucher of Corbeton	7 €

## *Finally*

Mahoé chocolate from Grenade island, creamy, ice cream, crunchy sesame	18 €
Rhum baba, yaourt panna cotta and pineapple	17 €
Grapefruit and maltese orange, almond cream and sorbet	17 €
Assortment of ice creams and sorbets of the moment	13 €

Net price and service included