

To Start

Oysters "zero" from Marennes d'Oléron, cream of Jerusalem artichoke, radish pickles	38 €
Curly Ray and duck leaver, celery remoulade, crunchy turmeric, some shrimp	35 €

Live Docks

Zander of country, Amantine potatoes gnocchi, red cabbage in different textures	43 €
Arctic char, cauliflower and lemon, mousseline sauce	37 €
Abalone and shrimp, leak from Bec d'Allier, mushroom broth with grilled sweet almond oil	40 €

The fruit of our land

Dear filet from France, roasted pumpkin whit Tandoori, some brussels sprouts	43 €
Chicken Bresse, baby onions, chestnuts roasted jus with marjoram	43 €
Entrecote and Charolais beef marrow, braised carrot with praline of cepes	40 €

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 €
Candied pear, hazelnut financier, lemon and combawa, sorbet pear and quinces	17 €
Clementine and bloody orange, almond cream and sorbet	17 €
Assortment of ice creams and sorbets of the moment	13 €

Net price and service included