

## *Les Bourgeons*

37€ in 3 services – 45€ in 4 services

Menu served for lunch from Wednesday to Saturday, and for dinner from Wednesday to Friday except holidays

The chef suggests you his desires and his hot heart of the market...

## *Les Grumes 65€*

Duck leaver and shells from Vendee coast, remoulade and grapes

Zander of country, cauliflower and lemon, gray shrimp

Or

Chicken Bresse, baby onions, roasted jus with marjoram

From a choice of fresh and matured cheeses card

Finally making you happy, we let you choose from the card of Emilie Rey desserts

## *Pour nous découvrir ...*

85€ in 5 dishes or 105€ in 6 dishes with cepes – Menu served to all guests

Oysters "zero" from Marennes d'Oléron, lettuce celtuce, freshness of borage

Arctic char, Amandine potatoes gnocchi, red cabbage in different textures

Cepes, contisé to lardo di Colonnata, mushroom broth

Dear fillet from France, turnip of Kyoto, some brussels sprouts

From a choice of fresh and matured cheeses card

Finally making you happy, we let you choose from the card of Emilie Rey desserts

Net price and service included