

STARTERS

PERFECT EGG FROM OUR LOCAL FARMS

Caramelized mushroom purée • mushrooms of the moment • crispy potatoes
• old parmesan emulsion

DUCK FOIE GRAS *extra €9*

Apple and pear chutney • spiced caramel

CRISPY STINGRAY WING

Mousseline of cauliflower and pickles • Hollandaise sauce with capers

BABA GANOUSH

Oriental eggplant mousse • Halloumi crisp • coriander oil and zaatar

PLATE OF SPECIAL OYSTERS FROM NORMANDY "DEMOISELLES D'AGON"

Lemon • shallots • red vinegar "Martin Pouret" • 6 oysters

MAIN COURSES

FARMHOUSE POULTRY SUPREME

Parsnip purée with black garlic • roasted parsnips • chickpea fritters • Whisky jus and juniper berries

AGED SIRLOIN FROM "CHEZ MANU" *extra €12*

Handcut fried potatoes • Green pepper sauce

FISH OF THE MOMENT

Courgettes in two ways : grilled with Breton curry and spaghetti • potatoes Anna • horseradish & tarragon beurre blanc sauce

BEEF CHEEK WITH HONEY

Long braised with honey and cider • roasted apples • celery root

DISH OF THE MOMENT

• On Blackboard •

DESSERTS

ICED PISTACHIO NOUGAT • orange and pistachios

CHOCOLATE CREAM PUFFS WITH CRAQUELIN • Chocolate ganache • salted butter caramel sauce • almonds

ENTREMET LOCAL PEAR AND PRALINE • crêpe crisps • pear confit

Plate of local cheeses *extra €8 or instead of your dessert*

Small artisanal ice cream, child-size 100ml - flavours on request *supp 5€ or in place of your dessert*

STARTER / MAIN COURSE or MAIN COURSE / DESSERT

€29

STARTER / MAIN COURSE / DESSERT

€35



Find the list of allergens present in our dishes via the QR Code or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.