



MENU SERAC • 68€/pers.

Starter

Tiny artichoke served raw with salts and pepper cooked in aniseed broth, Fresh goat cheese from Roches Fleuries 's farm, lemon flavour and licorice emulsion.

Red mullet stuffed with grilled squid and condiment with southern flavours, spring turnip sauce and grilled buckwheat.

Thin tartlet with Magland snails, chanterelle mushrooms with black garlic and hay emulsion.

Main course

Fillet of char cooked meunière, composition of courgettes with chervil and botargo, Orange Vinaigrette with pike eggs.

Sliced joint of rabbit saddle from Poitou stuffed with its summered legs of rabbit preserved in its fat, Fried polenta with olives, Arnad bacon and Beaufort cheese, sage juice.

Preserved lamb and grilled lamb chop, glazed carrots with thyme, Fresh cream cheese with honey and cumin.

Signature dish : traditional head of veal and a pan-fried duck liver with a gherkins and capers dressing flavored with truffle, grated potato pancake.

Cheese and toasted hazelnut bread (extra charge of 10€)

Coulommiers cheese stuffed with fresh cheese and truffle.

Epoisses of Burgundy, condiment of Pinot red wine with spices.

Dessert à la carte

Chartreuse almond biscuit, white chocolate whipped cream, candied fennel with vanilla.

Thin chocolate lace biscuit with souffléed rice, sorbet and cocoa creamy crumble, Cream of mint rice with Ricqlès.

Starter /Main Course or Main course/Dessert 65€

SHARING MENU 85€/person

Available according to the market.

Appetizer from the chef.

Whole turbot for 2 persons steam-cooked.

Virgin of tomatoes with herbs, mixed seasonal vegetables.

Dessert à la carte



MENU EPICURIEN • 88€

Starter

Lobster from our Breton coasts on the barbecue, broad beans stew in olive oil, Tamarind and peanut chip tile.

Pressed sweetbreads, duck foie gras and lentils with nuts, crunchy with cereals
Small wild mushrooms with old balsamic vinegar.

Main course

Fillet of anglerkfish in olive oil, thin tartlet of fennel and tomato, aromatic broth of lemon verbena and citronella.

Braised Veal chop, Swiss chards with meat juice and rosemary, praline of mushrooms.

Signature dish : skirt steak Black Angus from USA over a wood fire and glazed soft pan-fried potato pancake with truffle, glazed aubergine with a satay sauce.

Whole young turbot for 2 persons cooked in the oven (extra charge of 20€)
Virgin of tomatoes with herbs, mixed seasonal vegetables.

Cheese and toasted hazelnut bread : (extra charge of 10€)

Coulommiers cheese stuffed with fresh cheese and truffle.

Epoisses of Burgundy, condiment of Pinot red wine with spices.

Dessert à la carte

Chartreuse almond biscuit, white chocolate whipped cream, candied fennel with vanilla.

Thin chocolate lace biscuit with puffed rice, sorbet and cocoa creamy crumble,
Cream of mint rice with Ricqlès.

Hot apricot soufflé, Amaretto biscuit and thyme-lemon cream.

Baba with Mont Blanc gin syrup, Rhubarb marmelade and French "Bresse" cream with juniper berries.

Creamy cream with coriander, fresh raspberries, crunchy lime lace biscuit.

Starter /Main Course or Main course/Dessert 85€