

Our Chef Stéphane HAISSANT would like to suggest:

Starters

9 CUPPED N°2 OYSTERS FROM THE BAY OF CANCALE

Cider, soya vinaigrette, confit of shallots 25€

CRAB MEAT ON A BED OF FENNEL

Mixed grilled avocado, oil of Bourbon vanilla 24€

WILD SALMON, MARINATED GREEN ASPARAGUS

Condiments and light mayonnaise 23€

FOIS GRAS OF DUCK FLAVOURED WITH TIMUT PEPPER

Dried Gariguettes strawberries, fermented with celery and fresh almonds 24€

GREEN ASPARAGUS IN A POULTRY CHAUD-FROID WITH VIN JAUNE

Orange jelly with salted saffron and crushed rye bread 24€

MARINATED LOBSTER IN A FRESH HERB SALAD

Spicy avocado with white peach slices and radishes 38€

The Taste of the Sea

WILD JOHN DORY WITH WILD MINT

Green pea risotto, buckwheat and zests of grapefruit 33€

BRILL FROM OUR COASTS ROASTED IN CLARIFIED BUTTER

Pointed head of cabbage, pomegranate in a cider vinaigrette 32€

FRESH LOBSTER GRILLED WITH CORAL BUTTER

Tarragon butter, cauliflower rice with lime 49€

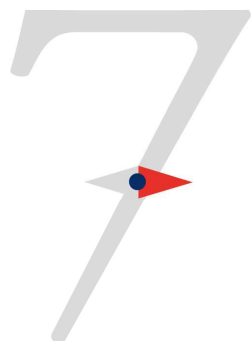
FISH OF THE DAY 29€

FRESH COD WITH NORI SEAWEED

Fennel confit in vanilla, cockles cooked in salted butter 31€

WILD POLLOCK ROASTED WITH BAY LEAVES

Merlot juices, baby carrots 32€



Stéphane HAISSANT obtained the label "Maître Restaurateur" in January 2018

The Taste of our Regions

LAMB CHOPS AND SADDLE PAN-FRIED IN NORI GARLIC

Mousseline of aubergine with coriander, chickpeas with harissa 32€

HAY-ROASTED BABY PIGEON WITH TARRAGON

Carrots in cuttlefish ink, shallot confit and purée of dates with lemon 34€

PIECE OF BEEF COOKED IN TANDOORI SPICES

Artichokes, new potatoes in a salt and nori crust 34€

PORK BELLY CONFIT IN PINEAPPLE SAGE

Rice and pulp of smoked cauliflower, grated sour-apples 30€

(Our beef is of French origin)

Our vegetarian suggestions

POACHED GREEN ASPARAGUS

Orange jelly with salted saffron and crushed rye bread 24€

GREEN PEA RISOTTO WITH BUCKWHEAT

Zests of grapefruit 22€

CHEESE\$ MATURED BY MR. BORDIER OF ST-MALO 12€

DESSERT\$ prepared by Pascal Pochon

PANNA COTTA CREAM, COMPOTE OF GREEN TOMATOES, lemon-bay leaf crushed-ice 11€

GREEN APPLE SOUP, ginger coriander foam with yoghurt ice cream 10€

CHOCOLATE CRISP, GUANAJA CHOCOLATE CREAM, wild blackberries with blackcurrant-beet sorbet 12€

IVORY CHOCOLATE TOWER AND ABSINTHE MOUSSE, blueberry marmalade and candied fennel 11€

MILLE-FEUILLE, seasonal strawberries and a light cream with Tahiti vanilla 12€



All of our food is entirely "homemade"



MENU BALADE 49€

CRAB MEAT ON A BED OF FENNEL
Mixed grilled avocado, oil of Bourbon vanilla

Or

WILD SALMON, MARINATED GREEN ASPARAGUS
Condiments and light mayonnaise

Or

FOIS GRAS OF DUCK FLAVOURED WITH TIMUT PEPPER
Dried Gariguettes strawberries, fermented with celery and fresh almonds

FRESH COD WITH NORI SEAWEED
Fennel confit in vanilla, cockles cooked in salted butter

Or

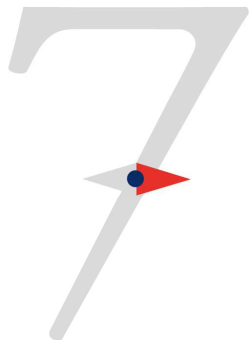
PORK BELLY CONFIT IN PINEAPPLE SAGE
Rice and pulp of smoked cauliflower, grated sour-apples

Or

FISH OF THE DAY

CHOCOLATE CRISP, GUANAJA CHOCOLATE CREAM, wild blackberries with blackcurrant-beet sorbet

Or



GREEN APPLE SOUP, ginger coriander foam with yoghurt ice cream

Or

IVORY CHOCOLATE TOWER AND ABSINTHE MOUSSE, blueberry marmalade and candied fennel

Please order your dessert with the main courses.

MENU GRAND LARGE 60€

GREEN ASPARAGUS IN A POULTRY CHAUD-FROID WITH VIN JAUNE

Orange jelly with salted saffron and crushed rye bread

Or

MARINATED LOBSTER IN A FRESH HERB SALAD

Spicy avocado with white peach slices and radishes

BRILL FROM OUR COASTS ROASTED IN CLARIFIED BUTTER

Pointed head of cabbage, pomegranate in a cider vinaigrette

Or

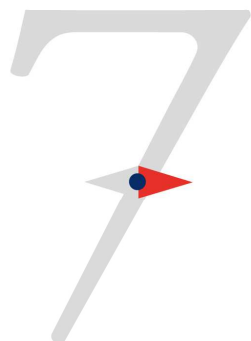
LAMB CHOPS AND SADDLE OF LAMB PAN-FRIED IN NORI GARLIC

Mousseline of aubergine with coriander, chickpeas with harissa

SELECTION OF A LA CARTE DESSERTS (previous page)

Or

SELECTION OF MATURED CHEESES



Please order your dessert when you order your starter and main course.

LUNCH MENU (served at noon from Monday to Friday except on public holidays) 35 €

Two courses: Starter + Main course or Main course + Dessert) 28 €

STARTERS

CARPACCIO OF SEA BREAM WITH SPICY CURRY OIL

Lime and coconut condiments, coriander leaves and garlic croutons

6 CUPPED N°2 OYSTERS FROM THE BAY OF CANCALE

Cider, soya vinaigrette

Winkles à la nage, pieces of mature mimolette cheese and Breton andouille sausage

PÂTÉ EN CROÛTE OF DUCK AND FOIE GRAS

Spring vegetables in rice vinegar

MAIN COURSES

FRIED GOUJONS OF WILD WHITING, MUSTARD GINGER SAUCE

New potatoes confit in seaweed butter with spinach shoots

ROASTED BREAST OF DUCKLING

Turnips caramelised with rosemary, date confit with wild mint

COD WITH CITRONELLE AND SEAWEED

Fricassée of shellfish and green peas with wild garlic

Today our Chef has prepared:

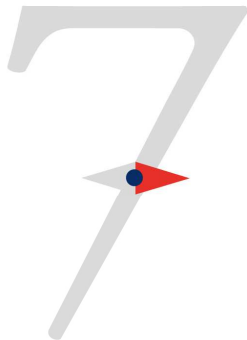
DESSERTS

STREUSEL CHOCOLATE TART, Jivara chocolate ganache tips, caramelized hazelnuts.

BRETON SHORTBREAD, sweet apple saffron confite, granny apple mousseline with caramel chips

CROWN OF COFFEE RISOTTO with pears, licorice cappuccino

COFFEE AND PETITS FOURS



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Our Chef Stéphane HAISSANT would like to suggest:

DISCOVERY MENU 79€

(Menu for all guests at the same table)

Sea and Land Menu. 5 Courses selected by the chef:

2 starters

2 main courses

Cheese or dessert

(Cheese and dessert: 12€ supplement)

Last order for this menu are 1:30 pm for lunch, 9 pm for dinner. Thank you.

LITTLE GOURMET MENU 19€

(up to 12 years)

Starts 6€

TOMATOE GASPACHO *or* SMOKED SALMON WITH TANGY CREAM

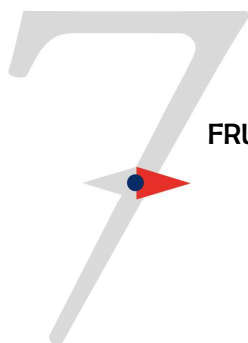
Main Courses 11€

BASIL ROASTED CHICKEN FILET *or* LEMONY FISH GOUJONS

WITH: New potatoes in salt crust *or* Baby carrots

Desserts 6€

FRUIT CRUMBLE *or* A SELECTION OF ICE-CREAMS OR SORBETS



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