



STARTERS

BEEF TATAKI 13.

Peanuts and satay spices, organic Chinese cabbage salad, soy-sesame sauce, lime.

NATURAL DUCK FOIE GRAS 14.

Organic yellow onion compote with Kerné cider, toasted brioche from PAROLES DE PAIN bakery.

64°C EGG 11

Madras curry corn cream, curry crisp, fresh herbs, pickles.



MAIN COURSES

BRETON PORK TENDERLOIN 24

Slow-cooked at low temperature, with sun-dried tomato marinade, pesto aubergine caviar, and parmesan potato gratin

FRESH FISH AND ZUCCHINI 24

Fresh fish selected by KERGLAZ, roasted pumpkin mousseline, kale tempura, saffron cream and spirulina foam.

CROUSTY VEGE 🌱 21

Crispy red curry lentils, greek yogurt with spirulina, cucumber, fresh herbs.



DESSERTS

RED WINE POACHED PEAR, CHOCOLATE AND SAFFRON 12

Red wine poached_pear, chocolate crémeux, saffron gel and crumble.

RICE PUDDING CLOUD 11

Tonka bean, pecan crunch and vanilla salted butter caramel

TÊTE DE MOINE CHEESE 10

served with green salad and home made carrot jam.

ARTISAN ICE CREAM 3 (per scoop)

Ice cream and sorbet.



KIDS MENU 13

Extra whipped cream: 1,20€

1 main course (chef's choice 🍌)
+ 1 syrup drink + 1 scoop of ice cream