

STARTERS

Sea bass & caviar	65
sour cream / oyster / hazelnut / Brussels waffle	
Duck liver	55
smoked eel from Kalios / peas / dill / green anise / meringue / hazelnuts	
Langoustine	78
Blackmore wagyu beef / daikon / wasabi / sea cucumber / ponzu / fried garlic	

FISH

Line pollack	60
white asparagus from les dunes / plankton mousseline / oyster / sea fennel	

MEAT

Veal fillet	65
eggplant / fermented tomato / vervain / miso / Katsuobushi	

THE CLASSICS

Brittany blue lobster from the lobster press (2p)*	130/pp
fried rice with coral flavors	
Turbot roasted on the bone	95
morels or lobster bearnaise	
Salt-crusted sea bass (2p)	85/pp
olive oil or beurre blanc	
Sweetbread & Blue lobster à la presse (2p)*	150/pp
lobster bearnaise	

DESSERTS

Jamaya 73%	19
fior di latte / coffee praliné / coriander seeds	
Baba	19
Appleton Estate Rum / maerated grapes / muscovado	
Baked pineapple	19
Jamaican pepper / bergamot cream / coriander seeds	

*On demand. Depending on availability.

INSPIRATION

Duck liver
smoked eel from Kalios / peas / dill / green anise / meringue / hazelnuts
Langoustine
Blackmore wagyu beef / daikon / wasabi / sea cucumber / ponzu / fried garlic
Line pollack
white asparagus des dunes / plankton mousseline / oyster / sea fennel
*Poultry burger
morels bearnaise / cressonnettes

Veal fillet
eggplant / fermented tomatoes / vervain / miso / Katsuobushi

Baked pineapple
Jamaican pepper / bergamot cream / lovage consommé

*Jamaya 73%
fior di latte / coffee praliné / coriander seeds

5 -COURSE 185 - WINE PAIRING 95

* 7 -COURSE 220 - WINE PAIRING 115

cheese trolley 25

cheese trolley in place of the dessert 10

Please choose the same menu for the entire table

Chef : Yves Mattagne