

STARTERS

Flamed sea bass plankton / Granny / cucumber / iodine pearls / shio koji	65
Scallops seaweed steamed / lettuce / cress / Dauricus caviar	62
Porcini mushrooms eel from Kalios / onions from Cévennes / old Comté / Jura wine mousseline	52
Langoustine nappa cabbage / red kimchi / combava / banana / green pepper / verbena	78

FISH

Sole meunière oysters / hazelnutbutter mousseline / spinach / Bouchot mussels / shells	62
Monk fish fig leaf / goose liver / chicory / truffel / pomme soufflée	65

MEAT

Roe buck poivrade with spices / citrus marmelade / soubise / roebuck chuck croquette	62
Partridge fig leaf / flamed with Cognac "Otard V.S.O.P" / grapes of Corinthe	68

THE CLASSICS

Salt-crusted sea bass (2p) olive oil or beurre blanc	95/pp
Turbot roasted on the bone oysters or lobster bearnaise or hazelnutbutter mousseline	105
Britany blue lobster à la presse (2p)* fried rice with coral flavors	145/pp
Sweetbread & Blue lobster à la presse (2p)* lobster bearnaise	165/pp

DESSERTS

Guyot pear cardamom cream / macademia praliné / red wine / agastache ice cream	22
Chocolate sobasha / kumquat / cocoa shell / juice of cocoa fruit	22
Yoghurt Raspberry blueberry / yuzu / gin / green shiso	22

*On demand. Depending on availability.

INSPIRATION

Flamed sea bass
plankton / Granny / cucumber / iodine pearls / shio koji

***Scallops**
seaweed steamed / lettuce / cress / Dauricus caviar

Porcini mushrooms
eel from Kalios / onions from Cévennes / old Comté / Jura wine mousseline

Langoustine
nappa cabbage / red kimchi / combava / banana / green pepper / verbena

Roe buck
poivrade with spices / citrus marmelade / soubise / roebuck chuck croquette

Guyot pear
cardamom cream / macademia praliné / red wine / agastache ice cream

***Chocolate**
sobasha / kumquat / cocoa shell / juice of cocoa fruit

5 -COURSE 210 - WINE PAIRING 105

*** 7 -COURSE 245 - WINE PAIRING 125**

cheese trolley 25
cheese trolley in place of the dessert 15

Please choose the same menu for the entire table
For tables more than 5 persons, we only propose our menu's

Chef : Yves Mattagne