

## STARTERS

<b>Flamed sea bass</b> plankton / Granny / cucumber / iodine pearls / shio koji	65
<b>Scallops</b> seaweed steamed / lettuce / cress / Dauricus caviar	62
<b>Ombre Chevalier</b> burnt leek / black truffle / smoked eel / parmesan	52
<b>Langoustine</b> nappa cabbage / red kimchi / combava / banana / green pepper / verbena	78

## FISH

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

## MEAT

<b>Roe buck</b> poivrade with spices / citrus marmelade / soubise / roebuck chuck croquette	62
<b>Pullet of "Racan"</b> demi-deuil / white truffle of Alba / celeriac in salt crust / vol-au-vent of chicken thighs	68

## THE CLASSICS

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

## DESSERTS

<b>Guyot pear</b> cardamom cream / macademia praliné / red wine / agastache ice cream	22
<b>Chocolate</b> sobasha / kumquat / cocoa shell / juice of cocoa fruit	22
<b>Yoghurt</b> 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

**Ombre Chevalier**  
burnt leek / black truffle / smoked eel / parmesan

**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**