

Starters

- Asparagus and lamb ham* 22 €
Artichoke raviolis with barigoule sauce 22 €
Cannelloni « land and sea » 24 €
Avocado royale, prawns from Nantes 25 €

Dishes

- Whole Dover sole, spring vegetables* 58 €
Back of cod, tonka bean sauce 26 €
Loué chicken fillet, lemon and thyme juice 26 €
Veal sweetbreads, fondant potatoes, Port wine sauce 31 €

Matured cheeseboard 16 €

Desserts

- Hot Cointreau soufflé* 17 €
Strawberry pavlova, mint and chocolate ice cream 16 €
Lemon dessert 16 €
Chocolate dome and pop-corn ice cream 16 €

Chef de cuisine **LABAT-GEST Michäel** et son équipe

Tous nos mets sont faits maison – Certification « Maître Restaurateur »

Nos viandes sont d'origine française

Menu de Saison 54 €

46 € without cheese

Cannelloni « land and sea »

or

Artichoke raviolis with barigoule sauce

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Loué chicken fillet, lemon and thyme juice

or

Back of cod, tonka bean sauce

**

Cheeseboard

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Choice on the à la carte dessert

Tasting Menu 80 €

with food and wine match 98 €

Served for the all table

(for lunch until 1.30 pm and for diner until 9 pm)

Asparagus and lamb ham

**

Avocado royale, prawns from Nantes

**

Back of cod, tonka bean sauce

**

Veal sweetbreads, fondant potatoes, Port wine sauce

**

Cheeseboard

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Pré-dessert

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Hot Cointreau soufflé

Retour du Marché 38€

(except on bank holiday)

Starter, main course and dessert

or

« Starter and main course » or « Main course and dessert » 32 €

Chef Michaël LABAT-GEST and his team.