

Starters

- Tasting of asparagus* 22 €
Zucchini flower filled "land and sea" 25€
Half chilled lobster, fennel and mushroom 36 €
Egg and artichoke 23 €
Savoy cheese mousse, zucchini seeds 21 €

Dishes

- Steamed lobster from our coast, spring vegetables* 65 €
Red gurnard marine fish as a "bouillabaisse" 24 €
Fish biscuit, stock fish sauce 29 €
Chicken breast, poultry, "poulette" sauce 24 €
Pork from "La Jaluère" cooked at low temperature 24 €
Veal kidneys, whole grain mustard sauce 27 €

Cheeseboard 16 €

Les Desserts

- Hot Cointreau soufflé* 17 €
Exotic dessert, chocolate sauce 16 €
White, milk and dark chocolate mousse and exotic fruits sorbet 16 €
Apple from le Léard and honey 16 €
Strawberries with olive oil and Sichuan pepper in a Meringue 16 €

Menu de Saison 50 €

42 € without cheese

Tasting of asparagus

or

Savoy cheese mousse, zucchini seeds

or

Egg and artichoke

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Veal kidneys, whole grain mustard sauce

or

Red gurnard marine fish as a "bouillabaisse"

or

Pork from "La Jaluère" cooked at low temperature

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Cheeseboard

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Choice on the à la carte dessert

Menu dégustation 73 €

Served for the all table

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

Savoy cheese mousse, zucchini seeds

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Zucchini flower, "land and sea"

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Pork from "La Jaluère" cooked at low temperature

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Cheese board

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Choice on the à la carte dessert

Retour du Marché 36 €

(except on bank holiday)

Starter, main course and dessert

or

« Starter and main course » or « Main course and dessert » 31 €