

STARTERS

- Foie gras terrine “La Massière” 24 €
Sweetbreads, potatoes and vegetables served as a tart with horseradish cream 19 €
Nine oysters from Brittany 20 €
Raw scallops with lime and pistachio oil 21 €

FISH

- Roast lobster from our coast with fresh pasta and crustacean sauce 57 €
Dover sole fried with a lemon butter sauce 32 €
Scallops just cooked with citrus fruits 24 €

MEAT

- Tenderloin « Charolais » beef, with bonemorrow 29 €
Loué chicken breast with crayfish 23 €
Roast saddle of lamb, garlic juice 23 €

FRENCH CHEESE BOARD 13 €

DESSERT

- Hot Cointreau soufflé 13 €
Lemon mousse with fenel and red sweet pepper jelly 12 €
Chocolate mousse with caramel on top and caramelized pine seeds 13 €
Mango and vanilla macaroon with passion fruit sorbert 13 €

All our dishes are homemade

MENU DE SAISON 41 €

(36 € without cheese)

Raw scallops as a tartare, grapefruit dressing and olive oil or
Duck and leek « Rillettes » with smoked duck breast or
Thin slices of haddock and apple

Young rabbit stewed in a rosemary juice or
Braised kidneys with a mustard seed sauce or
Pan fried pollack, fish stock bind with oyster

French cheese board

Choice on the à la carte dessert

MENU DEGUSTATION 67 €

Served for the all table

Foie Gras terrine “La Massière”

Scallops served in aromatic and citrus stock

Pear and cinnamon sorbet

Chicken breast with crayfish

French cheese board

Choice on the à la carte dessert menu

Le retour du Marché 30 €

(Except on Bank Holiday)

Starter, main course and dessert proposed by the head waiter
or
Starter and main course or Main course and dessert 25 €

Head Chef Didier SERRE, Chef Jonathan LASSALLE