

STARTERS

- Foie gras terrine “La Massière” with mango chutney 24 €
Nine oysters from Brittany 20 €
Thin slices of row scallops, hazelnut and lemon dressing 17 €
Sweet bread, on a salted pastry, « vitelotte » potatoes and horseradish cream 20 €

FISH

- Lobster from our coast cooked in his shell, crustacean sauce 57 €
Roast back of cod, artichoke, leek and watercress sauce 25 €
Scallops just cooked with a celery risotto, vegetables and celery stock 24 €

MEAT

- Tenderloin « Charolais » beef, mushrooms, Jerusalem artichokes, shallots butter 30 €
Roast breast pigeon, legs preserved, asparagus 28 €
Braised sweet bread, stewed cabbage and potatoes 25€

FRENCH CHEESE BOARD 13 €

DESSERT

- Hot pear liqueur soufflé 14 €
Apples from le Léard as a « Tatin » tart 14 €
Caramelized pineapple, milkbreak like a french toast and chocolate sauce 14 €
Exotic fruits macaroon with a mango sorbet 14 €

All our dishes are homemade

MENU DE SAISON 42 €

(37 € without cheese)

Chopped row scallops with corn salad or
Foie gras and Loué chicken as a terrine or
Smoked duck breast, gizzard, lentils and parmesan biscuit

Loué Chicken breast with a gingerbread crust or
Skate wing just pan fried, shellfish juice or
Veal fillet with mustard seed sauce

French cheese board

Choice on the à la carte dessert

MENU DEGUSTATION 68 €

Served for the all table

Foie Gras terrine “La Massière” with mango chutney

Scallops just cooked with a celery stock

Pear and cinnamon sorbet

Braised sweat bread with honey

French cheese board

Choice on the à la carte dessert menu

Le retour du Marché 31 €

(Except on Bank Holiday)

Starter, main course and dessert proposed by the head waiter

or

Starter and main course or Main course and dessert 26 €

Head Chef Didier SERRE, Chef and Pastry Chef Jonathan LASSALLE