Starters

Raw thin slices of scallops and clementine 21 €

Winter squash tasting 19 €

Duck foie gras terrine and hibiscus jelly 26 €

Egg white as a ravioli, snails stewed in red wine 23 €

Dishes

Preserved scallops in olive oil and citrus, just seized 26 €

Dover sole cooked as « meunière » style, potato purée and vegatables 55 €

Veal kidneys, « Escoffier » hot sauce 24 €

Loué chicken cooked with cider, fried potato croquette and vegetables 24 €

Cheeseboard 16 €

Desserts

Hot Cointreau soufflé 17 €

Chestnut cream, whipped cream and meringue 16 €

Pear from « Le Léard » dessert 16 €

Coffee ice cream topped with a light tiramisu mousse, chocolate sauce 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

Winter squash tasting
or
Egg white as a ravioli, snails stewed in red wine
**
Preserved scallops in olive oil, then just seized
or
Veal kidneys, « Escoffier » hot sauce
**
Cheeseboard
**
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)

Winter squash tasting
**
Duck foie gras terrine and hibiscus jelly
**
Preserved scallops in olive oil, then just seized
**
Veal kidneys, « Escoffier » hot sauce
**
Cheeseboard
**
Pré-dessert
**
Hot Cointreau soufflé

Retour du Marché 38€
(exept 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.