



*Le Menu Tentation*

39€

*Seabass from our Coast...*

*Poached with Buttermilk and Buckwheat, Breton Turnip, Lamb's Lettuce  
Alexis Muñoz's oil, Passion fruit and Crunchy crisp*

\*\*\*\*\*

*Pig from Brittany...*

*Grilled on the BBQ, Pine and Rosemary,  
Farmed Mussels and Shallots confit, Roasted Salsify*

\*\*\*\*\*

*« La Pomme »*

*Apple*

*Pommeau caramel and Nuts crumble*



*Le Menu Plaisir*

*57€*

*Diving Scallops with "Île de Sein" oysters, then roasted with foamy Butter  
Salsify in textures*

\*\*\*\*\*

*Sole from our local Fishermen  
Cockles 's cream, Cabbage, Flowers and Coconut*

\*\*\*\*\*

*Hazelnut and Balsamic Vinegar*

\*\*\*\*\*

*« Comme une Pavlova »  
Like a Pavlova  
Vanilla and Kampot Pepper*



*Le Menu Gourmand*

75€

*Seared langoustines with foamy Butter then cooled down, Mango and Local Seaweed  
pieces of marinated razor clam*

\*\*\*\*\*

*Sole from our local Fishermen  
Cockles 's cream, Cabbage, Flowers and Coconut*

\*\*\*\*\*

*Pig from Brittany...  
Grilled on the BBQ, Pine and Rosemary,  
Farmed Mussels and Shallots confit, Roasted Salsify*

\*\*\*\*\*

*Hazelnut and Balsamic Vinegar*

\*\*\*\*\*

*“Le Chocolat... et l'Avocat”  
Chocolate... L'Avocado*