



EARTH AND SEA

pan-fried foie gras, wild mushrooms, bonito broth

Or

RED TUNA IN TATAKI

shiso leaves, vegetables from Eric Roy

CODFISH AND BOUCHOT MUSSEL FROM MONT SAINT-MICHEL

cauliflower semolina with orange, curry and lemongrass sauce

VEAL FILET MIGNON

The blond lentil from JP olin, Jerusalem artichoke,

Meaux mustard

NANGIS BRIE MOUSSE

Walnut tile, blueberry vinegar from Olivier

THE WILLIAMS PEAR AND VANILLA MADAGASCAR

hazelnut praline cream, salted butter caramel

Or

THE CHESNUT AND THE BLACKCURRANT

Breton chestnut shortbread, chestnut mousse,

Martinique rum ice cream

Promenade en 5 services at 80€

The Wine Pairing 55€

Selection of 5 wine glasses of 8cl

Homemade Products

Our prices extend all taxes and service included

