The menus

EPHEMERAL MENU

65€

Amuse-Bouche

Scallops
Pan-seared, roasted Jerusalem artichoke, mildly spiced Jerusalem artichoke purée, balsamic gel, puffed buckwheat, scallop skirt sauce

Pollack
Snacked, Parsnip cannelloni, candied parsnip marbles, fresh figs, and balsamic vinegar sabayon

Chocolate profiteroles
Chocolate namelaka, cocoa nib crisp, chocolate and miso sauce, vanilla ice cream

Mignardises

Matching « Food & wine », Selection of 3 glasses of wine (8cl) *29 €*

TASTING MENUS

Served for the whole table

Amuse-Bouche

Experience our Carte in 4 courses 90€

Experience our Carte in 6 courses 110€

Mignardises

Matching « Food & wine », Selection of 4 glasses of wine (8cl) *39 €*
Matching « Food & wine », Selection of 6 glasses of wine (8cl) *59 €*

The list of products containing allergens is available on request.
All meats are of French origin subject to availability
Net prices in Euros, taxes and service included.

A la carte

STARTERS

Octopus 28 €
Miso-glazed, corn in various textures, lemon gel

Beetroot ravioli 25 €
Goat cheese and purple shiso filling, beetroot purée, crushed hazelnuts, balsamic vinegar, herb-infused oil

Scallops 28 €
Pan-seared, roasted Jerusalem artichoke, mildly spiced Jerusalem artichoke purée, balsamic gel, puffed buckwheat, scallop skirt sauce

Foie Gras Bzh from the Domaine de Lanvaux 29 €
Semi-cured, creamy "Coco paimpolais" layer, fresh plums, and a lamenated brioche with plum marmalade

Filet of beef seared 30 €
Rolled with Nori, confit tomatoes and artichokes, garlic and rocket vinaigrette

MAIN COURSES

Pollack 28 €
Snacked, Parsnip cannelloni, candied parsnip marbles, fresh figs, and balsamic vinegar sabayon

Vegetarian ravioli 25 €
With ricotta, spinach and walnuts, crispy walnut tuile, spinach sauce

Pork tenderloin and lobster 38 €
Buckwheat tartlet with green beans, pink onion compote, and pork and lobster jus

Rack of veal 39 €
Sautéed squash and chanterelles, tomato kimchi, reduced jus

Monkfish 36 €
Coco de Paimpol beans, coppa, pickled razor clams and red onions, shellfish sauce

CHEESES

Platter 25 €
Matured cheeses from Maître Bordier

DESSERTS

Chocolate profiteroles *22 €*
Chocolate namelaka, cocoa nib crisp, chocolate and miso sauce, vanilla ice cream

Fig 24 €
Rolled Gavotte, Pain de Gênes sponge, goat cheese mousse, shiso and honey fig compote, fresh figs, fig and honey sauce, fig sorbet, honey, and purple shiso

Black rice pudding 24 €
Black tea-poached pear, Earl Grey foam, black sesame tuile, pear sorbet

Pop Corn 24 €
Smoked vanilla whipped ganache, corn sponge and crémeux, popcorn praline, miso caramel, caramel popcorn, and popcorn ice cream.

The list of products containing allergens is available on request.
All meats are of French origin subject to availability
Net prices in Euros, taxes and service included.

The list of products containing allergens is available on request.
All meats are of French origin subject to availability
Net prices in Euros, taxes and service included.