

Menu du Terroir 45€

Appetizer

Carpaccio of pig's trotters with foie gras
Vinaigrette of cockles

or

Mussels soup with saffron
And vegetables

Plaice fillets with lemon butter sauce
Cauliflowers, coconut and curry

or

Poultry served with Guéméné sausage
potatoes cake
Poultry juice perfumed with apple

Pumpkin, citrus fruits and fig
Blood orange and timut pepper sorbet

or

Apple confit
Kremmig ice cream (Lambig cream)

Menu Découverte 68€

Appetizer

Roasted scallops,
Celery puree, porcini mushrooms
Truffle butter

or

Home-made foie gras cooked with a peppery crust

or

9 brittany hollow Oysters N°4

St Pierre fillets
Leeks and mushrooms
Lettuce sauce
Potatoes millefeuille

or

Pigeon pie with Foie Gras
Blackcurrant vinegar juice
Root vegetable cooked

William's pear and sage dessert

or

Crispy chocolate fudge
Praline and lemon ice cream

Menu Dégustation 87€

In the interest of quality and conviviality, this menu is proposed for the whole table

Appetizer

Scallops carpaccio and caviar

Abalone stew with winkles
Wood-fired beetroot,
Red wine sauce

Sole stuffed with clams
Hazelnut and lemon
Pumpkin gnocchi
Truffle butter

“Aspérule Odorante” entremet
(Queen of the Woods plant),
black wheat ice cream
Sarasin and caramel popcorn

A la Carte

Lobster cooked our way (500g)	16€ per 100g
Wild abalone, Maxim's potatoes, garlic and herb butter	55 €
Selection of Maison OLLIVIER mature cheeses from Boulogne sur Mer	15€

Menu Petit Gourmet 15€

Up to 12 years

White poultry or white fish,
potatoes pancakes

Homemade ice cream or sorbet

Net prices including VAT - excluding drinks