

La Carte....

Starters

Home smoked Foie Gras	34€
Peeled brown mushroom / Cep's French dressing / Quince's jelly	
Celtic lettuce and Mercenticia Maritima	36€
Oyster cream/Bottarga /lavage oil	
Crayfish from Grandlieu Lake	36€
Herbs' coulis /Beetroots/Pickles	

Fishes

Roc's Octopus cooked on charcoal	43€
Yellow French beans/Shizo /Pilpil	
John Dory	43€
Crispy's eggplant/Taggiasche Oliv/Fresh curcuma	
Frog legs from Mr Beuque	46€
Ginger & garlic /"Bec d'oiseau" Red pepper /Potato Puffs	

Meats

Veal filet mignon	43€
Grilled artichoke/Sage /Anchovy /Pork cheek	
Saddle of lamb from « Ferme de Clavisy »	43€
Crispy onion/Ground cloves/Burnet	
Pigeon from "Elevage Quintart" cooked on hay	43€
Yolk egg Tortellini / <i>Shiitake</i> / Comté cream	

With only "minute" cooking, our main courses require about 30 minutes of preparation

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