

Our menus are prepared by our Chef and his team.
We attach importance to suggest you local and seasonal products,
That's why our card changes every day.

To discover our suggestions during your visit, we invite you to contact us.

This menu is an example.

TESTING MENU

98 euros per person

Finger food, starter, fish, meat, cheese, dessert, sweets



Salmon marinated in dill,
lemon gel,
chinese cabbage in a salad



Pan-fried scallops,
mashed parsnips, lemon mango vinaigrette



Lean steak,
coco de Paimpol cooked in pesto
and chorizo, anise broth



Port granita



Duck fillet cooked on the skin,
citrus cranberries,
beets, roast jus



Cheese cart
refined by "les frères Marchand"



Small desert



Hot mango soufflé and its sorbet



Sweets from Sophie