

## Menu du jour

### Full menu - € 65

L'allégé – starter & main course

or main course & dessert- € 39

(L'allégé served only for lunch except Sunday and bank holidays)

#### **Tartare of sea bream with herbs**

spelt, parsnip puree and combawa, fennel and sea-weeds

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#### **Poultry stuffed with sage**

Chestnuts and kumquat

or

#### **Big shrimps**

mashed potatoes, mushroom sauce

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#### **Millefeuille vanilla - pineapple**

### Cheese (on extra) – 19 €

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## Menu gourmand

### Full menu - € 115

L'allégé – Fish or meat - € 89

#### **Cold lobster, parsnip purée with walnuts**

salad of sea-weed and fennel, combawa dressing

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#### **John Dorry fish and fennel**

shell fish sauce

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#### **Filet of beef and shoulder**

Thyme gravy sauce, beetroot, watercress

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#### **Cheese platter**

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#### **Crunchy corn, chocolate-pralin**

Coffee ice cream

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## Menu Végétal – 53 €

#### **“Winter” Butternut tart**

Celery and pear chutney with chervil

French dressing Karibrest

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#### **Nettle pasta**

**from Joyeux Laboureur farm**

parsnip, shitakes and shallot, mushroom sauce

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#### **Apples - dried fruits tarte**

Almond ice cream

**Please let us know of any food intolerance  
or allergies**