

FRENCH SNACK TIME
65€ / PERSON

PAIRED WITH A GLASS OF
LENOBLE EXTRA-BRUT V.22
85€ / PERSON

THE SAN RÉGIS INFUSION

THE FRESH FRUITS

THE TREATS BOX

Corn flour and plant-based chocolate spritz
Mama Grana's spelt and fermented soy pancake
Corsican chestnut flour and buckwheat shortbread

THE 3 CONDIMENTS

Thyme honey from Nicolas Bourg
Raw cream
Rosehip jam

THE COOKIE

Ancient wheat flour from M. Guichard
Puffed seeds and seed praline, Voatsiperifery black pepper

THE TART

Sugar tart, sweet clover picked by Fabrice Gabriel
Fig and blueberry condiment, black lemon

PLATED DESSERT

Plum salad, Far Breton and prune condiment,
Verbena-eucalyptus sorbet

THE CAKE

65% Sao Tomé chocolate from Nicolas Berger
Cocoa paste and grated puxuri
Ice cream with Kerbastard farm milk