

# L'ATELIER

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*Contemporary gastronomy  
and art of sharing.*

Our plates, which can be shared (or to enjoy alone!),  
offer a unique sensory experience.

Each plate is an explosion of flavours,  
combining a variety of refined tastes.

A gastronomic journey where every mouthful  
is an invitation to share and discover!

All our prices include VAT.

Origin of meat: Poultry, duck, pig: FR | Lamb: EU

Payment methods accepted: Bank card, Visa, Mastercard, cash.




# Le Voyage Menu 43€

*Starter, course and dessert of your choice from our menu*

*Complete menu, dessert to choose from when ordering*

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## Starters to share

Tuna tataki, piperade	13€
Dill cucumber, trout, beetroot	12€
 Grilled aubergine with smoked caviar and feta cheese	10€
Maki of féra, cauliflower, vanilla mousseline	13€
 Grilled tomato, mozzarella espuma, pesto	10€
 Carrots by flame, oranges and hazelnuts	10€
Mechouia, hard-boiled egg, tuna	11€
Plain melon, dried duck breast ham	11€

## Dishes

*3 proposals that change every day*

Meat, fish, risotto or pasta dish

-See the suggestions of the day on the slate-

## Desserts to share

Rice pudding, citrus fruits	9€
Muffin-style fluted pastry (2pieces)	10€
Peach verbena cabbage (2pieces)	10€
Chocolate mousse, gavottes	11€
Pan-fried strawberries, antesite and Breton shortbread	9€
Choice of sorbet and ice cream, meringues	9€
(choice of 2 scoops : vanilla, chocolate, strawberry)	

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## Jeune gastronome menu 25€

*Menu for children under 12*

Appetizer : Natural melon

Main course : Fish of the moment or poultry, potato mousseline

Dessert : Vanilla, chocolate, passion fruit ice cream...