



STARTERS

Chicken egg, girolle mushrooms from our forests – 22€
Grilled apricots and Comté cheese

Fresh and preserved tomatoes, burrata espuma and elderflower – 19€

Smoked haddock, buttermilk infused with herb oil, lemon condiment – 21€

Bluefin tuna tartare, white miso, beef consommé with lemongrass – 25€

MAIN COURSES

Pork belly from the Mounts of Cantal – 36€
Candied bell peppers, herb-infused oil and devil sauce

Medium rare veal from Pays de la Loire – 38€
Peas with tarragon and homemade tarama

Beef chuck cooked like a tataki – 42€
Preserved eggplant, basil pesto and fresh strawberries

Pollock from our coasts, grilled green zucchini – 36€
Black olive tapenade and savory herb

Rockfish with crispy skin – 38€
Green beans, sour rhubarb and cow's milk curd

DESSERTS

Yannick Colombié's stewed figs – 16€
Grape and red wine sorbet, crunchy pistachio slivers

Strawberries from Thibaut Pique, fennel seed ice cream – 16 €
Olive oil virgin sauce and samphire

Rice pudding with cinnamon seeds, yogurt ice cream, ginger and candied lemon – 14€

Sao Tomé chocolate cake, cocoa paste and puxuri, vanilla ice cream – 18€

Paris-Brest, crunchy praline, caramelized pine nuts, cashews and hazelnuts – 25€

Selection of matured cheeses – 18€

Ice creams & sorbets – 5€ per scoop
Chocolate oat, honey, coffee, ginger yogurt, clove, strawberry



LUNCH MENU

STARTER / DISH OF THE DAY OR DISH OF THE DAY / DESSERT – 45€

STARTER / DISH OF THE DAY / DESSERT – 55€

Paimpol coco beans
Arugula pesto & crispy chorizo

Swordfish tataki, late-season tomatoes
Crispy garlic & fish soup

Damson plums and blueberries compote, crispy biscuit
Chestnut honey & olive oil siphon

ICONIC

Burrata with pesto – 19 €

Black truffle risotto – 24€

Caesar Salad – 26€

Niçoise Salad – 26€

The Burger – 28€

French Onion Soup – 24€

The Club Sandwich – 26€

Spaghetti al Limone – 25€

All prices are inclusive of tax and service.
Meat and fish of French origin.