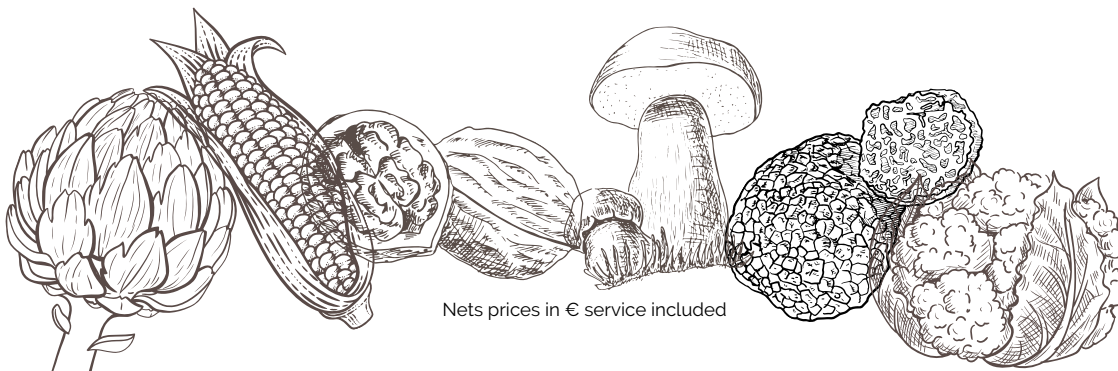


TO SHARE... OR NOT

Cauliflower houmous	6
Fresh Roscoff seaweeds, organic cucumber, sesame, vinegar sauce	7
Crispy pork dumpling with Yusu and Teriyaki sauce	8
Char-grilled "tartare" style, smoked herring roe	9
Okonomiyaki, japanese omelette	9
Guéméné andouille, Tom Kha Kai broth, pencil leeks and roscoff onions	11
Prime at of house-smoked salmon, watercress, samphire and sobacha	13
Périgord Mamous foie gras pâté	15
Pan-fried foie gras, smoked eel, smoked stock	16

On the wire

Coral lentil dahl with spinach sprouts	14
Pumpkin soup, hazelnut tartine, Grand Réserve Serano ham	15
Sautéed abalone, Soba noodles, Dolce seaweed	35
Barbecue gambas salad, fresh seaweeds, avocado, Ostium sauce	SMALL 12
	LARGE 19



Nets prices in € service included

FROM THE CHARCOAL GRILL

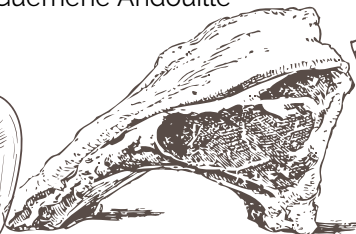
Shate wing, hazelnut butter, capers	18
Veal breast confit, poullette sauce, mushrooms	20
Charcoal special of the day	24
Quail of Challans IGP, giblet tartine, fresh grapes and verjuice	25
Duck breast 400gr+ flambé with Souillac Vieille Prune	30
Côte de boeuf (for 2, 3 persons)	8€/100g

Side dishes 6

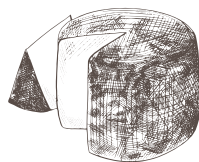
Périgord walnuts risotto, spinach, sour cream and curry powder
Glazed organic vegetables from Prad Kazeg farm, with smoked butter
Figs, buckwheat
Mashed local potatoes
Co'couenne Paimpolais, Paimpol's Coco bean stew
Celeriac cooked in a salt crust, peanuts

Choice of sauces

Meat Juice
Criolla sauce (bell pepper, smoked paprika, olive oil)
Béarnaise sauce with Guémené Andouille



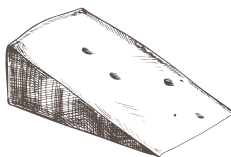
Nets prices in € service included



CHEESE

Anna's selection

11



DESSERTS



Paimpol Sarlat, walnut praline cream, caramelised walnuts

8

Citrus, tangy lemon, grapefruit gel

9

Cocoa "Cabosse" hazelnut, hazelnut mousse, hazelnut praline

10

Souillac Vieille Prune old-fashioned soufflé

13

extra Vieille Prune 2cl

3

Praliné buckwheat pudding (for 2)

14



Nets prices in € service included