

THE CHEF'S MOOD MENU

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT MENU

45 EUROS

STARTER-MAIN COURSE, CHEESE OR DESSERT MENU

55 EUROS

STARTER, MAIN COURSE, CHEESE AND DESSERT MENU

65 EUROS

THE STARTERS

TOMATOES, BURRATA

TOMATOES PETALS, SYPHON BURRATA, FLORAL WATER, MINT BASIL PESTO

SEA KNIFES, CAPERS

PAN-FRIED SEA KNIFES, PARSLEY BUTTER WITH CAPERS FRESH HERBS

SEA BREAM, CITRUS

SEA BREAM CEVICHE, CITRUS AND SATÉ VINEGAR, KALAMANSI SORBET

OYSTERS, HOUSE OF "LES VIGNES MARINES"

6 OYSTERS N°3 FROM "PARC DE L'ILE AUX MOINES"

VEAL, CHICORY

SMOKED VEAL, BRAISED ENDIVE, AGED BALSAMIC CREAM

CHICKEN LIVER, CIDER

CHICKEN LIVER TERRINE, SHALLOT CONFIT WITH CIDER VINEGAR, FRESH HERB SALAD

THE DISHES

DUCK BREAST, BLACKBERRIES

HALF DUCK BREAST ALAIN FRANÇOIS, BLACKBERRY REDUCED JUICE, CARROT MOUSSELINE, CABBAGE PACK CHOI, BLACKBERRY GEL

OCTOPUS, CHORIZO (SUPPLEMENT 10 EUROS)

ROASTED OCTOPUS, PIPERADE, CHORIZO CRISP, SYPHON BELL PEPPER CORN

COD, BRAZILIAN COFFE

ROASTED COD, SMOKED CAULIFLOWER MOUSSELINE, WHITE BUTTER WITH BRAZILIAN COFFE, YOGHURT CRUMBLE

BLACK ANGUS BEEF, FRESH HERBS

SLICES OF BEEF, ROASTED POTATOES WITH FRESH HERB BUTTER, CHORON SAUCE

RISETTI, PARMESAN

RISOTTO OF RISETTI, BROAD BEANS, CANDIED TOMATOES, PARMESAN PETALS

THE CHEESE PLATTER

OUR SELECTION OF CHEESE FROM THE PERRIN HOUSE AND ITS BOUQUET OF GREENS SALAD, CHOOSE UP TO 4 PIECES TO COMPOSE YOUR PERSONALIZED TASTING

THE DESSERTS

CHOCOLATE, COFFEE FROM PERU

DARK CHOCOLATE FINGER, COFFEE INSERT, SPONGE CAKE

PEACH, RASPBERRY

PEACH AND RASPBERRY SOUFFLÉ, PEACH SORBET, RASPBERRY GEL, CRUMBLE

STRAWBERRIES

STRAWBERRIES TARTARE, STRAWBERRY SORBET, STRAWBERRIES MOUSSE WITH SPIRULINA

PINEAPPLE, GALANGA

ROASTED PINEAPPLE, GALANGA SORBET, CRISPY ORANGE, GALANGA GEL, PINEAPPLE SAGE CRUMBLE

BLUEBERRY

MERINGUE, VERBENA GANACHE, JAPANESE CAKE, LEMON GEL AND FRESH FRUIT



GLUTEN-FREE



TO ORDER AT THE START OF THE MEAL



VEGETARIAN

SUGGESTIONS OF THE MOMENT

(SAME PRICES AS THE CHEF'S MOOD MENU- THESE SUGGESTIONS WILL CHANGE OVER THE SUMMER)

DUCK, FOIE GRAS

PRESSED DUCK, FOIE GRAS INSERT, SHALLOTS, CIDER VINEGAR

LANGOUSTINES

PLATE OF LANGOUSTINES, LOCALLY CAUGHT - 300G, HOMEMADE MAYONNAISE

BLACK ANGUS BEEF, CHEDDAR

BEEF BURGER, CHEDDAR, ROASTED TOMATO, SMOKED PAPRIKA SAUCE, POTATOES WITH HERB BUTTER

BEEF CHATEAUBRIAND

BEEF FILLET, ROASTED POTATOES WITH FRESH HERB BUTTER, TRUFFLE JUICE

MERINGUE, IRAN BLACK LEMON

MERINGUE, LEMON CREAM, CRUMBLE

LA BAULE-BREST

PRALINE CREAM, ECLAIR, CARAMELIZED HAZELNUTS

CHILDREN'S CARD

FOR BUDDING GOURMETS (UP TO 12 YEARS OLD INCLUSIVE)

“THE LITTLE GOURMET” STARTER, MAIN COURSE AND DESSERT

29 EUROS

THE CHEF INVITES THEM TO CHOOSE FROM THE ADULTS' MENU AS THEY WISH

THE DISHES WILL BE ADAPTED IN CHILD PORTIONS

“THE LITTLE GOURMAND” MAIN COURSE AND DESSERT

15 EUROS

FISH OF THE DAY OR CHICKEN SUPREME WITH SEASONAL VEGETABLES OR BAKED POTATOES

± FRESH FRUIT SALAD OR HOMEMADE GOURMET CAKE OR ICE CREAM DUO OF THE MOMENT

GRILLING IN THE GARDEN

EVERY SUNDAY IN JULY & AUGUST FROM 12.15 TO 2.30 PM

COME AND ENJOY A UNIQUE SUMMER CULINARY EXPERIENCE, COMBINING THE CONVIVIALITY OF A GOURMET BUFFET WITH THE AUTHENTICITY OF WOOD-FIRED GRILLING ON A MAGNIFICENT BRAZIER, WITH THE SOUND OF LIVE MUSIC (GUITAR-VOICE) AND IN THE ENCHANTING SETTING OF OUR HOTEL GARDENS!

THE 2025 PROGRAM IS AVAILABLE AT THE RESTAURANT RECEPTION DESK.

ORIGIN OF MEATS

- BEEF FRANCE
- VEAL FRANCE

NET PRICES VAT INCLUDED AND SERVICE INCLUDED

SERVICE FROM 12:15 P.M. TO 2:00 P.M. AND FROM 7:15 P.M. TO 9:30 P.M.

ANIMALS ARE NOT ACCEPTED IN THE RESTAURANT