

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

MUSSELS, LEEKS

CANDIED LEEKS, MUSSELS MARINIÈRE STYLE, WHITE BUTTER WITH LIME, LEEK OIL AND BUCKWHEAT CRUMBLE

THE DISHES

DUCK BREAST, BLACKBERRIES

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

MONKFISH FROM OUR BRETON COAST (SUPPLEMENT 7 EUROS)

ROASTED MONKFISH, BACON CRUMBS, FÈVES WITH BROWN BUTTER, SMOKED PAPRIKA EMULSION

COD, BRAZILIAN COFFE

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

BEEF, FRESH HERBS

RUMP STEAK 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

WHITE CHOCOLATE, RASPBERRY

WHITE CHOCOLATE AND RASPBERRY FINGER, RASPBERRY CONFIT INSERT, MADELEINE BISCUIT

CHOCOLATE, CARAMEL

CHOCOLATE, CARAMEL AND PEANUT TART

CITRUS FRUITS, BLACK CITRON FROM IRAN

CITRUS DOME; LEMON SORBET, BLACK LEMON POWDER FROM IRAN

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



VEGETARIAN

THE LUNCH OF FLAVORS

SERVED ONLY AT LUNCH, TUESDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS

WEEK OF 16 TO 20 SEPTEMBER

MUSHROOM DUXELLE, POACHED EGG, COFFEE EMULSION

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HADDOCK FILLET, BEETROOT TEXTURE,

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RED FRUIT PAVLOVA, STRAWBERRY HIBISCUS SORBET

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT MENU

25 EUROS

STARTER, MAIN COURSE AND DESSERT MENU

29 EUROS



CHILDREN'S CARD

FOR BUDDING GOURMETS (UP TO 12 YEARS OLD INCLUSIVE)

“THE LITTLE GOURMET” STARTER, MAIN COURSE AND DESSERT

25 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

SUNDAY, SEPTEMBER 7 - 14 - 21, FROM 12.15 PM 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