

# 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

### SCALLOPS, CHESTNUTS

SCALLOPS IN BUCKWHEAT BREADCRUMBS, CHESTNUT MOUSSELINE, CHAMPAGNE SABAYON, BUCKWHEAT ÉMULSION

### HADDOCK, FIGS

HADDOCK ROLLS, FENNEL AND LIQUORICE SYPHON, ROASTED FIGS RÔTIES WITH ANISE

### EGGS, PORCINI MUSHROOMS

CREAM OF WILD MUSHROOM SOUP, POACHED EGG, HALF A CEP MUSHROOM GRILLED ON THE KAMADO, WATERCRESS COULIS, BITTER COCOA, VEGETABLE TARTINE

### OYSTERS, HOUSE OF "LES VIGNES MARINES"

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

### FOIE GRAS, RABBIT ( SUPPLEMENT 7 EUROS )

TERRINE OF FOIE GRAS FROM THE ESTATE LANVAUX, RABBIT HALF ICE CREAM, ROASTED NUT CONDIMENT, EMMA'S HOMEMADE BRIOCHE

### VEAL, PHEASANT

ST CHRISTOPHE PÂTÉ EN CROÛTE, FINELY MINCED VEAL AND POULTRY, WITH A COGNAC-FLAVOURED PHEASANT BREAST FILLING AND CHICKEN LIVER CONDIMENT

## THE DISHES

### LIEU JAUNE, GUEMENÉ ANDOUILLE ( SUPPLEMENT 7 EUROS )

MEDALLION OF POLLOCK AND SEA LETTUCE FROM LE CROISIC, SERVED WITH SALSIFY, MINI CARROTS CONFIT, GRILLED GUEMENÉ ANDOUILLE SAUSAGE, AND REDUCED MEAT JUS

### PERLON GURNARD, BEETROOT

ROASTED PERLON GURNARD STEAK, EGYPTIAN BLACK BEETROOT MOUSSELINE, CANDIED BEETROOT DISC, ROASTED BLACK SHALLOTS, PINK BUTTER

### ANCENIS CHICKEN, CHANTEROLS

ANCENIS CHICKEN SUPREME (LABEL ROUGE AND IGP CERTIFIED) COOKED AT LOW TEMPERATURE, PAN-FRIED CHANTEROLS MUSHROOMS AND CARAMELISED PEARL ONIONS, YELLOW WINE JUS, SMOKED POTATO ESPUMA

### VENISON, CABBAGE

PRESSED VENISON CONFIT IN RED WINE FROM THE AGASSAC ESTATE, STUFFED CABBAGE, JERUSALEM ARTICHOKE CREAM WITH COCOA BUTTER, GAME JUS

### RISOTTO, CHANTERELLE MUSHROOMS

RISOTTO WITH AGED PARMESAN CHEESE, SAUTÉED CHANTERELLE MUSHROOMS, RICH VEGETABLE STOCK AND MISO

## 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

### APPLE, RAW CREAM

TARTE TATIN WITH PANDAN SYRUP, ICE CREAM MADE WITH RAW CREAM FROM LAIT PRÉS VERTS FARM, BRETON SHORTBREAD

### CHOCOLATE, OLIVE OIL

64% DARK CHOCOLATE MOUSSE, VANILLA CREAM, OLIVE OIL MADELEINE BISCUIT, WHITE CHOCOLATE GANACHE WHIPPED WITH ORGANIC CASTELINE OLIVE OIL.

### GRAND MARNIER, BOURBON ( TO BE ORDERED AT THE START OF SERVICE )

GRAND MARNIER SOUFFLÉ, BOURBON WHISKY ICE CREAM

### SQUASHES, CITRUS FRUITS

HOKKAIDO SQUASH GANACHE, CANDIED SQUASH AND ORANGES, YUZU CREAM, FRENCH TOAST-STYLE FINANCIER.

### BUDDHA'S HAND , KUMQUAT, CLÉMENTINE

JAPANESE CAKE, CLEMENTINE GANACHE, BUDDHA'S HAND TEXTURE, KUMQUAT SORBET

# THE LUNCH OF FLAVORS

**SERVED ONLY AT LUNCH, TUESDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS**

**WEEK OF 24 TO 28 NOVEMBER 2025**

LIKE AN ONION SOUP, SMOKED BEEF CARPACCIO

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BRAISED MACKEREL, LEEKS, CANDIED LEMONS AND DUGLÉRE SAUCE

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APPLE TART WITH CARAMEL AND VANILLA ICE CREAM

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



## TERROIR & VINEYARD EVENINGS

DISCOVER EVERY MONTH, AN EVENING AROUND A LOCAL PRODUCT (LAMB, ASPARAGUS, LOBSTER, BEEF,...) DECLINED THROUGHOUT THE MENU AS WELL AS FOOD & WINE PAIRING SPECIFICALLY DEVELOPED BY A WINE MAKER OR A WINEGROWER PRESENT DURING THE EVENING.

THE 2025 SCHEDULE IS AVAILABLE AT THE RESTAURANT RECEPTION



### ORIGIN OF MEATS

- BEEF FRANCE
- POULTRY FRANCE
- VEAL FRANCE
- ROE DEER 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**