

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 RÔTIÉS 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'ILE 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
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 (MUST 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, CLÉMENTINE GANACHE, BUDDHA'S HAND TEXTURE, KUMQUAT SORBET

THE LUNCH OF FLAVORS

SERVED ONLY AT LUNCH, TUESDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS

WEEK OF DECEMBER 29TH TO JANUARY 2ND, 2026

ONION SOUP TOPPED WITH COMTÉ CHEESE

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ROASTED HAKE STEAK, BOUILLABAISSÉ-STYLE VEGETABLES, SÈTE-STYLE ROUILLE SAUCE

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PASSION FRUIT/MANGO PAVLOVA WITH PINE NUTS

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 (LANGOUSTINES, SEA BASS, 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 2026 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