



# MENU DE SAISON

**Starter, Main, Dessert: 41 €**

**(Lunch and dinner)**

**Starter, Main Course or Main Course, Dessert 33 €**

**(Served lunchtime except weekends and bank holidays)**

## Starters

### **Mint pea gazpacho**

Fresh goat cheese millefeuille on crispbread

### **Artichoke tortellini and crabmeat**

Lemon and arugula cream, parmesan shavings

### **Sea bream carpaccio, guacamole hazelnut condiment**

Candied lemon and celery, herb salad



## Main Courses

### **Roasted cod, beans and peas fricassee**

Fine puree of beans and chorizo, parmesan emulsion

### **Quasi veal cooked slowly, potato confit**

Tian of vegetables, garlic cream and veal jus with hazelnut

### **Frayed of Black Angus beef paleton in green dress**

Crispy and crushed potato with chives, red wine juice



## Desserts

### **Strawberry tart with candied rhubarb, basil lemon cream**

Champagne sorbet

### **Victoria pineapple roasted under a cloud of milk**

Caramélia chocolate mousse on Breton shortbread

### **Declination chocolate coffee, Genoa bread**

Caramel ice cream with fleur de sel

### **Cheese platter**

**extra 4 €**