



Menu/Carte

Starter-Main course OR Main cours-Dessert	29,90€
Starter- Main course - Dessert	34,90€

Starter 10,90€ Main course 25,00€ Dessert 9,90€

Express Lunch Formula

Lunch only 21€

Market main + gourmet coffee

Excluding public holidays

Starters

- Seafood Caesar Salad with mussels and saffron-flavoured squid
- Red Mullet Fillet, slow-cooked, Provençal shortbread, mild ratatouille (+3 €)
- Marinated Sardine Éclair, crisp salad with wakame seaweed
- Andalusian Gazpacho, creamy burrata, fine tapenade, golden croutons
- Perfect Egg, Mediterranean style, crispy Vendée ham
- Vegetarian starter
- Market starter

Mains

- Smoked Duck Breast Spiral, beechwood-smoked, red fruit gastrique, sautéed baby vegetables
- Seared Squid, parsley potatoes from Île de Ré, chorizo cream
- Pan-fried Sea Bass Fillet, crispy panisse, saffron cream (+4 €)
- Pulled Pork Brioche, ginger curry, coconut risotto
- Crispy Chicken with smoked mozzarella, mashed potatoes, thyme jus
- Assortment of seasonal vegetables
- Market main course

Desserts

- A Meeting of Espelette Pepper Chocolate and Roquefort (Cheese/Dessert)
- Red Berry Soup with mint, yogurt ice cream, meringue pieces
- Coconut Pavlova with tropical fruits
- Breton Shortbread with yuzu lemon cream and peanut praline
- Piña Colada Cigar with rum granita
- Gourmet champagne OR gourmet digestif (+8 €)
- Coffee or tea with sweet treats
- Market dessert

Homemade recipes prepared with fresh products

Please inform us of any allergies or intolerances before ordering

