

## Set Menus

### Discovery

38€

Appetizer,  
a starter, main dish and dessert,  
chosen from our menu,  
mignardises.

### Envy

54€

Appetizer,  
a starter, fish, meat, and a dessert,  
chosen from our menu,  
mignardises.

### Desire

76€

The essence of our kitchen, in eight courses  
chosen by our chef, for all the guests at your table.

### Awakening

20€

For under -12's  
appetizer,  
a starter, main dish and dessert,  
an introduction to our kitchen,  
with specially adapted courses chosen by our chef.

Please specify any allergies or intolerances that concern you.

## To start ...

### Foie gras mi-cuit duck

24€

IGP Sud Ouest,  
Piquillo pepper, raspberries,  
Tasmania berries and ginger notes.  
Set menu supplement: €4

### Smoked salmon by ourselves

22€

Red label Scottish salmon  
delicately smoked with wild thyme,  
royal salmon eggs and lemon purée.  
Set menu supplement: €2

### Cherry tomato tart

18€

Shredded parmesan cheese and grilled pine nuts,  
tapenade of green olives.

### Egg at the perfect temperature, 66°

18€

Free range hen's egg,  
beluga lentil salad with bittersweet vinegar  
Granhota, langoustine.

Card prices are net including all taxes.

... *To follow* ...

*Duck breast rosé*

26€

IGP Sud Ouest, Timut (Nepalese) pepper,  
seasonal fruit accompaniment  
chosen by the chef.  
Set menu supplement: €4

*Slow cooked chicken supreme*

22€

Corn-fed Ancenis Chicken,  
roasted caramelised fresh Mediterranean vegetables,  
Kerala Pepper.

*Pearl cod*

22€

Kampot IGP pepper,  
crunchy green vegetables,  
Nantes butter with l'Herbe Sainte wine.

*Fillet of mullet, cooked on one side*

20€

Mediterranean style,  
Tchuly pepper from the foothills of the Himalayas,  
Black rice and caramelised aubergine.

Please specify any allergies or intolerances that concern you.

... *And out of sheer gluttony.*

*Combebelle Cheeses*

Fresh goats cheese.

4€

Selection of goats cheeses.

9€

*Valrhona chocolate selection*

15€

Selection of Ganache mousse, creamy Namelaka chocolate,  
chocolate ice cream of pure origin (Dominican Republic &  
Belize) with blackcurrant, blueberries and wild blueberries.  
Set menu supplement: €3

*Apricots roasted with lavender*

12€

Apricots with balsamic Granhota muscatel vinegar,  
light mousse with apricot,  
Madagascar vanilla foamy ganache  
and dacquoise with lavender.

*Chocolate gratin*

12€

Single origin chocolate from the Dominican Republic,  
seasonal fruit accompaniment  
chosen by our pastry chef.

Card prices are net including all taxes.