# Our Menus

**Per table :** ***this menu will not be served on Friday and Saturday evenings*** pp : **87,00 €**

Mackerel fillet marinated with yuzu,
squid salad with olive oil and a coulis of sweet peppers

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Catfish with lemongrass, butternut mash
and juice of young carrots

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Grilled poultry stuffed with shiitake and tarragon, fried wild rice

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Fruit consommé with mint, strawberry sorbet with ginger

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**Per table :** ***last orders : 13h00 and 21h00***

6 dishes menu : **147,00 €** pp

❖ *7 dishes menu :* ***191,00 €*** *pp*

Scallop carpaccio with oriental spices

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Shell fish bouillon, Gillardeau oyster and sautéed gurnard with glasswort

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Sea bass fillet and sliced lobster with basil, fennel salad with saffron

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Pan fried John Dory with chorizo and lardo,
quinori with argan oil and broccoli coulis
or
Young rabbit roll with Espelette pepper, mixed vegetables with garlic
*(minimum 2 persons)*

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❖ *Pluma of duroc pork with summer truffle, artichokes and Jerusalem artichokes*

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Macerated peaches with a reduction of old balsamico vinegar,
pineapple sorbet with kirsch

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Crispy chocolate with coconut and white chocolate mille-feuille with cherries

**Warm cheese :** Caramelised granny-smith ravioli with herve cheese
*( to order at the beginning of the meal, + 12,00 € per person, minimum 2 persons)*