

# Menu

### Starter

The pepper snack, burnt and stuffed, sheep's tomme and chilli confit.

Autumnal dashi broth, shellfishes of the day, shitake and wakame

### Main course

Catch of the day, butternut leaves, leeks and roasted rapeseeds.

Organic Angus beef from Romillé, homemade kimchi and cerealreduced juice.

## Cheeses 12€

Plate of matured cheese from la fromagerie des Halles.

#### Dessert

Caramelized puff pastry, creamy Dulcey and buckwheat, apple ice cream.

Around the hazelnut, pumpkin and lemon.

1 starter / 1 main course / 1 dessert48 €2 starters / 1 main course / 1 dessert57 €2 starters / 1 main course / cheeses /1 dessert68 €2 starters / 2 main courses / cheeses / 1 dessert79 €

Certifié Écolabel Européen depuis 2009