

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