



Terroir et Création 43€
menu en 3 services



Voyage de Saveurs 59€
menu en 4 services



Découverte 80€
menu en 5 services



Sea bream 19€
marinated with nori from Saint-Malo, emulsion
and crisps of potatoes



or 17€
Obsiblu prawns
burned, zucchini in carpaccio with basilic and raspberries

or 16€
6 oysters n°3 from Cancale
in brine



25€
Half lobster from Brittany
roasted, marinated tomatoes with ponzu and melon



27€
Saddle of veal, roasted and boned
or
Nicolas's proposal
spring onions - gherkins, glasswort, warmed mayo with dashi



11€
Cheeses trolley
by Pascal Beillevaire
or

11€
The Chocolate
hazelnut and raspberry
or

11€
Apricot compote
buckwheat-rye crumble and hay icecream



Les Tourelles

Summer collection

Our set menus during the week

L'Inspiration

Menu 19€

Main course

Dessert

available for lunch

25 € with a glass of wine and coffee

Menu 29€

Starter

Main course

Dessert or cheeses

available for lunch and dinner

39 € with two glasses of wine and coffee

Inspiration menu is inspired with fresh products from the market.

Le tête à tête aux Tourelles

90€ for 2 persons

Starter

Main course

Dessert or cheeses

Aperitif, wine pairings, coffee



Beef served in our restaurant is France origin

Informations on food allergens are at your disposal on request.

We ensure the best quality for our seasonal supplies.

Therefore, some products could be replaced. We thank you for your understanding.

Nos soirées Gourmandes

Terroir et Création menu 65€

(3 services, Homemade Cocktail & wine pairings)

Voyage de Saveurs menu 100€

(4 services, Champagne Duval Leroy & wine pairings)

Découverte menu 120€

(5 services, Champagne Duval Leroy & wine pairings)



«La cuisine proposée aux Tourelles est le fruit de mes voyages, rencontres et expériences professionnelles à travers la France, l'Europe et l'Asie.»

Si vous souhaitez prendre à la carte, notre équipe reste à votre disposition pour vous guider.»

Nicolas Briand

Chef de Cuisine des Tourelles

