

Starters

Thin slices of celery marinated in dill, cream of cauliflower and pine nut amlou -13

Beetroot, pomelo, walnuts and smoked herring -14

Chicken liver mousse, garnishes and Thierry Breton bread -15

Dishes

Barley, tomatoes, broccoli, spinach, lemon cucumber pickles, hazelnut butter emulsion and green harissa -22

Filet mignon served almost rosé, cream of carrot, fregola sarda, watercress, kale and jus -25

Saithe from Brittany, braised fennel, buckwheat, pastis beurre blanc - 25

Pre dessert

Cheese - 7

Herb granita - 7

Desserts

Vacherin with grapes - 12

Rice pudding with spices and candied pears - 12

Candied apple, ginger and citrus cream - 12