

FLOCON

Starters

Celeri skewer marinated in dill, cauliflower cream and hazelnut praline - 13

Smoked herring, beetroots and pomelo - 14

Chicken liver mousse and condiments - 15

Main Dishes

Pressed potatoes, Ossau Iraty cream and seasonal vegetables cooked several times
- 22

Saithe from Brittany, squash two ways, green crab jus and grenebloise condiment -
25

Landes free-range duck breast served rosé, corn with sage, granola, fig and reduced
mushroom jus - 28

Whole pieces (minimum 1kg, evening only)

Beef Ribeye from normandy - 10/100g

Beef Tomahawk from normandy - 9/100g

Pré-Desserts

Herbs sorbet and french anizo - 7

Cheese: Saint-Nectaire and fig chutney - 9

Brillat Savarin cream - 9

Desserts

Churros with herbs from the garden and plum - 10

Rice pudding with saffron - 12

Persimmon vacherin - 12

Tell us about your food allergies and intolerances

Price including VAT and service