

## Starters :

Slices of roasted celery, parsnip cream, dill - 12

Farm-veal tartar, tarragon and Beaufort - 14

Homemade smoked trout, beetroot, chestnut, white butter sauce - 16

## Main Dishes :

Candied potatoes, roasted pepper with thyme, spinach coulis, green tomatoes, gremolata and pistachio - 19

Brittany ray wing, green crab juice, butternut, roasted pumpkin and bread crouton - 24

Pork filet-mignon from Perche, carrots cooked with coffee crust, chards, candied garlic condiment - 27

## Pré-desserts :

Bread ice cream and gin - 6

Cheese: Brillat-Savarin and candied apricot- 8

## Desserts :

Candied apple, almond biscuit, lemon granite - 11

Watermelon Vacherin - 12

Vegetal rice Pudding with almond milk, candied greengage and sage - 13

Tell us about your food allergies and intolerances

Price including VAT and service