

FLOCON

Starters :

Slices of roasted celery, parsnip cream, dill - 12

Crispy calf head, *gribiche* sauce, radicchio - 14

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

Main Dishes :

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

Brittany Saithe, green crab juice, butternut, roasted pumpkin and bread crouton - 24
(*Extra caviar - 20€*)

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

Desserts :

Cheese : Brillat-Savarin and candied peer - 8

Candied apple, almond biscuit, lemon granite - 11

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

Tell us about your food allergies and intolerances

Price including VAT and service