

FLOCON

Starters

- Pea and cucumber soup served cold, smoked ricotta and buckwheat - 13
- Smoked hake, cream cheese, fennel and pear - 14
- Œuf parfait, white asparagus from Landes, guanciale and hazelnuts - 15

Main Dishes

- Stuffed cannelloni with seasonal vegetables and mornay gorgonzola sauce - 22
- Saithe from Brittany, runner beans, tomato water and cream - 25
- Veal farmed from Perche, aubergines, mushrooms, spelt, citrus and reduced jus - 28

A table (evening only)

- Beef Ribeye from normandy - 10/100g
- Beef Tomahawk from normandy - 9/100g

Pré-Desserts

- Herbs granite and french anizo - 7
- Cheese: Saint-Nectaire, Apple chutney - 9
- Brillat Savarin cream - 9

Desserts

- Baulois cake and tonka beans whipped cream - 12
- Rhubarb vacherin - 12
- Strawberry from Plougastel crisp and tarragon - 14

Tell us about your food allergies and intolerances

Price including VAT and service