

Lunch menu

From Tuesday, August 4 to Friday, August 21.

*No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Chilled cucumber soup • haddock • coriander oil.

OR

Crispy vegetable samosas • seaweed quinoa salad.

MAIN COURSES

Midday fish *(detail of the fish at the top of the slate on the wall)*
• truffle oil mashed potatoes • grey shrimp cream.

OR

Roasted Breton pork tenderloin • artichoke mousseline • pan-seared mushrooms • black olive jus.

DESSERTS

Apricot nectarine Limoncello cold soup • coconut sorbet.

OR

Almond financier • dark chocolate ganache • vanilla ice cream.

Add to it

**THE FORMULA
GLOU-GLOU**

1 Glass of Midi Wine

**(Choice of wine at the top
from slate to wall)**

+6€