Lunch menu

From Tuesday, November 17 to Friday, December 4.

*No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Jerusalem artichoke velouté - langoustine jus reduction - garlic croutons.

or

Devilled eggs - smoked salmon - dill cream.

MAIN COURSES

Midday fish *(detail of the fish at the top of the slate on the wall)* - black rice - artichoke mousseline - scallop cream.

or

Brittany pork tenderloin *(slow-cooked at a low temperature, then roasted)* - goat's cheese and spinach cannelloni - parsnip espuma.

DESSERTS

Coconut fondant cake - fresh pineapple and clementine tartare yuzu.

or

French toast brioche - light whisky espuma - 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€