

Le menu grain de folie

42,00€

Fish ceviche of the moment with "Letche du Tigre"

Coconut milk, lime, ginger, garlic, bird pepper, coriander.

Or The pumpkin soup with chestnuts, soft-boiled egg, roasted hazelnuts



Or Undergrowth tart, candied celery, oyster mushroom cappuccino with coffee

*Fine tartlet topped with wild mushrooms and candied celery cubes,
Mushroom cream cappuccino flavoured with coffee.*

Or The 5 oysters of Mesquer from "Retailleau"

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Fish of the moment

See suggestions.

Or Veal de l'Aveyron, low temperature cooking 60°

*Roasted panis and squash, wild mushrooms, balsamic reduced meat juice and
sage, lightly whipped with butter*

Or tuna Tataki with smoked black pepper or sesame seeds

Fragrant rice and vegetable wok, soy sauce ginger and lemongrass, coriander.



Or The grilled and candied Butternut, homemade Seitan with smoked

*Butternut risotto with vegetable parmesan and chives,
Butternut gnocchi, very fragrant vegetable broth.*

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The Mont-Blanc of the "Grain of Madness"

*Dacquoise biscuit, chestnut cream with Cognac, meringues, candied oranges, broken
chestnuts, cream vanilla*

Or Autumn Meringue

Poached apple, cinnamon pear compote, hazelnut whipped cream, raw fruit.

Or The Mint-Chocolate Opera « After-Eight »

*Sacher biscuit, chocolate ganache, Mona Lisa biscuit, fresh mint whipped cream
And Peppermint, mint jelly, chocolate icing.*



Or Fig and Pecan Tartlet

*Shortbread dough, almond cream, homemade praline with pecans,
Whipped cream flavoured with pecan, fresh figs.*

Or The trio of ageing cheeses

"Perrin House" And "Heude" The Baule

Menu Loupiots

Up to 10 years

13,00€

Crispy chicken with cereals, homemade fries, salad.

Or Or Fresh fish of the moment, rice and fresh vegetables.

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Sweet pumpkin cake, whipped cream

Or Small jar of homemade ice cream
(vanilla, strawberry, or chocolate).

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.