




/Starters

- The 6 Oysters of Asserac from "Fohanno"..... 13,00€**
- Homemade "Richelieu" crust pate 16,00€**
Farce fine de veau, porc, volaille, foie gras, truffe, pistache, gelée au Porto.
- Mackerel in sashimi, marinated and flame-burned.. 14,00€**
Rhubarb vinaigrette, cucumber pickles, citrus gel, green oil.
-  **White asparagus panna cotta, bread tile, Bear Garlic pesto. 12,00€**
Green asparagus shavings, harmony of fresh herbs.
- Marbled homemade duck foie gras marinated in Cognac and Porto. ... 24,00€**
Apple chutney with ginger and Goji berries, vegetable pickles, toasted homemade brioche.

/Dishes

- French lamb rack, meat breed (SOVILEG). 35,00€**
Spring filling, fresh spinach, Noirmoutier potatoes, reduced lamb juice whipped in butter.
- Beef Tataki (meat breed), shiso, Japanese condiments. 29,00€**
Sushi rice, sesame, wakame, ginger pickles, Daikon radish, edamamé.
- The pot of Monkfish with green curry and coconut milk "Thai" style. 32,00€**
Weed, lemongrass, ginger, coriander, lime, vegetable wok and basmati rice.
- The classic VBF Cheese Burger (180g), homemade fries and salad. 21,00€**
Sweet potato, candied butternut and cooked seasonal vegetables.
- The "Spring" Burger chicken and green asparagus, homemade fries 25,00€**
Radish, carrot, avocado, basil, fresh goat cheese sauce and Bear's Garlic pesto.
- The fish of the moment (See Suggestions)**
-  **Tajine of seasonal vegetables and chickpeas, almonds and candied lemon. 23,00€**
Served with basmati rice, fresh coriander and dates.

/Desserts

- Inverted tart with citrus fruits, Matcha and Yuzu. 13,00€**
Matcha financial biscuit, citrus segments, creamy lemon Yuzu, opaline..
- The beautiful mellow with flowing chocolate, 64%, vanilla ice cream. 14,00€**
Minute cooking, dessert to be ordered at the beginning of the meal. (15 minutes)
- The crispy Millefeuille, diplomatic vanilla cream, soft caramel. . 12,00€**
- Homemade baba with rum, homemade whipped cream with vanilla, oranges.. 13,00€**
- The pastry chef's dessert according to the desires. 12,00€**
-  **Sweetness of rhubarb and local strawberries "Patrick Séché". ... 12,00€**
Poached rhubarb, candied, vanilla vegetable cream, almond crumble.
- The ageing cheese platter "Perrin & Heude" La Baule 13,00€**