

The menu

Grain of madness

42,00€

Mackerel in Sashimi, marinated and flame-burned,

Rhubarb vinaigrette, cucumber pickles, citrus gel, green oil.

Or homemade "Richelieu" crust pate.

Thin filling of veal, pork, poultry, foie gras, truffle, pistachio, Porto jelly.



Or white asparagus panna cotta, bread tile, Bear Garlic pesto

Green asparagus shavings, harmony of fresh herbs.

The 5 Asserac oysters from "Fohanno"



Beef Tataki (meat breed), Japanese-style condiments.

Sushi rice, sesame, wakame, edamame, Daikon radish, ginger pickles.

Or Fish of the moment,

See suggestions...



Or Tajine of spring vegetables and chickpeas, almonds and candied lemon.

Served with basmati rice, fresh coriander, tofu and dates.



Inverted pie with citrus fruits, Matcha and Yuzu

Financial Matcha, citrus segments and confit, creamy lemon yuzu, opaline.

Or the crispy Millefeuille, vanilla diplomat cream, soft caramel.

Or sweetness of rhubarb and local strawberries "Patrick Seché".



Vegan

Poached rhubarb, candied, vanilla vegetable cream, almond crumble.

Or the pastry chef's dessert.

Or The trio of ageing cheeses

"Maison Perrin" and "Heude" La Baule

Menu Loupiots

Up to 10 years

13,00€

Crispy chicken with cereals,

Homemade fries, salad.

Or Fish of the moment,

Depending on arrival, rice and fresh vegetables.



Homemade chocolate pecan cookie

Or a small pot of homemade ice cream

(Vanille, fraise ou chocolat).

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.