

Le menu grain de folie

42,00€

"Bömlö" salmon marinated in ponzu yuzu and soy sauce

Shiso, Granny Smith condiment, wasabi whipped cream, Daikon radish.

Or fish ceviche of the moment at the Letché du Tigre

Local raspberries from "Patrick Séché", young vegetable shoots.



Or Gazpacho of local tomatoes and strawberries by "Patrick Séché"

Summer gazpacho, melon and watermelon floralie, basil, vegetable feta.

The 5 Asserac oysters from "Fohanno"



Half a "Rougié" duck breast with Sangria sauce, spicy cocoa.

Seasonal vegetables, pomegranates, dried flowers.

or Fish of the moment, see suggestions....

or Prawns with satay butter, ginger, garlic and lemongrass

Fragrant rice, toasted cashews, lime, fresh coriander



or The stuffed "beef heart", local tomato coulis with basil.

Bluefin tuna tataki with smoked black pepper or sesame seeds



Strawberry and raspberry Melba, like a frosty finger, lime zest.

Homemade meringue, strawberry sorbet, vanilla whipped cream, strawberries and raspberries.

Or Caramelised nectarines and apricots, rose scent, sweet ricotta, crumble.

Rose petal syrup.



Or The mango-coconut passionate

Biscuit, puffed rice crisp, creamy passion fruit, creamy coconut, mango icing

Or The pastry chef's dessert

Or The Trio of ageing cheeses

"Heude" and "Perrin" La Baule

Menu Loupiots

Up to 10 years

13,00€

Burger Kid, Homemade fries, salad

Or Fresh fish of the moment, Rice and fresh vegetables



Homemade pancakes

Strawberry coulis, whipped cream

or

Small pot of homemade ice cream

(Vanilla, strawberry, or chocolate)

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.