

A la carte:

*Open brioche with unrefined salt,
asparagus tips with froth of black truffles 27 €*

*Mould of green peas with fresh goat's cheese, slices of lobster with squash
flowers, spring pea "fraîcheur" with mint 38 €*

*Our "bouillabaisse" with Mediterranean fish, two helpings,
slice of fennel with froth of saffron 59 €*

*Risotto with creamy mascarpone and pulp of green peas "à la Française",
biscuit with chorizo 27 €*

*Royal sea-bream in a crust of salt with green tea,
peanut butter with Combawa 57 €*

*Caramelised mignon of veal with a "soubise" of asparagus,
quinoa with "Lardo Di Colonatta" 49 €*

*"Cendré du Poitou" on crackers with bittersweet cherries,
young shoots of salad 20 €*

*Millefeuille with Granny Smith apple and local lemon,
green apple sorbet 20 €*

Chocolate soufflé with melting chocolate chips 20 €

Menu Déjeuner:

*Crisp asparagus with country-style bacon and
rillettes of wild salmon with mustard "à l'ancienne"*

Or

*Back of sea bass roasted with its skin and coarse-ground peppercorns,
aubergine caviar with flat leaf parsley, gnocchi "meunière"*

Or

*Green peas with fresh mint in an aromatic broth,
thin fillet of capon and young carrot*

Small ravioli of citrus fruits, exotic fruit with citronella

Or

*Crispy wave of strawberries and raspberries,
its lavender ice milk*

Assorted petits fours

Cup of moka

*45 € per person, beverage included
A glass of wine / 1/2 bottle of mineral water*