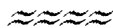
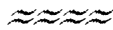


Menus

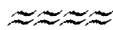
- ◆ *Crispy Spider crab*
Caviar osciètre/shiso



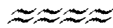
- ◆ *Green asparagus from Roques-Hautes*
Carabineros scampi/Kumquat



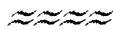
Spaghetti with sweetbread, Roasted Dublin bay prawn
Dry beans of "Paimpol"



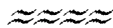
- ◆ *Sea bass with shellfish, black garlic from Aomori and patchoy*
Coconut and Galingale broth



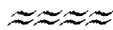
Red mullet filet with "Gillardeau" oysters and chorizo



- ◆ *Lamb in black olive seaweed crust*
Eggplant/anchovy



- ◆ *Butternut/coffee/Peanut*



- ◆ *Strawberry/yuzu/pepper of Tasmania*

Please, choosing a same menu for all guests

- *All courses : menu "Invitation au Voyage" : 148 €*
Until 1:30 pm for lunch and 9:30 pm for dinner
- ◆ *Menu "Parfums et Saveurs" : 88 €*

"Aventuriers du gout"

59 €

Only for lunch from Wednesday to Friday

Starter, main course, dessert

"Confidence in the chef"

For Children

Courses "à la Carte" in half size