



Chef's Menu Spring – Summer 2021

Chef's Menu: 47,50€ per person (tax inclusive)


Starter – Fish OR Meat OR Vegetarian Dish – Cheese - Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,50€ per person (all taxes included), AOC Wine 9€ per person (all taxes included)



Starters

Crab Meat with Espelette Pepper, Pomegranates and Herb coulis 
Seasonal Vegetable Tart, golden pine Unts accompanied by a bouquet of Rocket
Seabass Ceviche marinated in Citrus



Fish

Seabass Fillet flavoured with Vanilla, pan fried Mango, green Asparagus and Créole Rice
Armoricaïne braised Monkfish Fillet, Zucchini Risotto



Meat

Beef hanger Tenderloin Steak with Shallot sauce, Anna Potatoe and baby Vegetables
Duck Breast with Sichuan Pepper, served with Vegetable Raviolis



Cheese

A selection of regional matured Cheeses



Desserts

Large Raspberry Macarons, pastry Cream and Vanilla Mascarpone
Coconut poached Pear with a Chocolate Sauce
Pineapple Carpaccio finely sliced, Piña-Colada Sorbet, Pineapple and Rum Foam

