

THE FOLLOWING TASTING MENU
IS SERVED TO THE ENTIRE TABLE

THE DISCOVERY

75

Emulsified artichoke cream and truffle ravioli

or

Duck liver foie gras terrine with gingerbread, quince trilogy,
chutney, tart coulis, poached and marinated

Pan-fried scallops, parsnip
and roasted hazelnuts, full-bodied juice

or

Normand beef tenderloin sautéed with thyme, pan-fried foie gras
and summer truffle, potatoes with Tomme cheese
and farmhouse cream, Bordelaise sauce

Cheeses from Jean-Yves Bordier, Master refiner in Saint-Malo

Financier cake chestnuts, pear, cream and chestnut ice cream



THE TWO FOLLOWING TASTING MENUS
ARE SERVED TO THE ENTIRE TABLE

THE GOURMET

85

Terrine of small of autumn game just lukewarm,
Leeks with truffle vinaigrette and walnuts

Steamed John Dory Black garlic
and lemon puree, toasted rice emulsion

Pan-fried veal tenderloin, roasted cep mushroom,
grapes and glazed onions, veal juice and hazelnut oil

Cheeses from Jean-Yves Bordier, Master refiner in Saint-Malo

For lovers , all chocolate :
70% Chocolate brownie, ice cream, ganache, warm dark chocolate sauce

THE EPICURIEN

105

Chef inspiration Menu in 7 steps



THE CARTE OF OUR CHEF OLIVIER BARBARIN

STARTERS

Emulsified artichoke cream and truffle ravioli
30

Duck liver foie gras terrine with gingerbread, quince trilogy,
chutney, tart coulis, poached and marinated
28

Terrine of small of autumn game just lukewarm,
Leeks with truffle vinaigrette and walnuts
26

FISHES

Pan-fried scallops, parsnip
and roasted hazelnuts, full-bodied juice
35

Steam Pollack, autumnal roots, cream
and champagne sauce from Nicolas Gosset
30

Steamed John Dory Black garlic
and lemon puree, toasted rice emulsion
38

MEATS

Game prepared by the Executive Chef according to his own inspiration
38

Normand beef tenderloin sautéed with thyme, pan-fried foie gras
and summer truffle, potatoes with Tomme cheese
and farmhouse cream, Bordelaise sauce
34

Pan-fried calf sweetbread, pear and girolles,
sweet and sour juice
42

Pan-fried veal tenderloin, roasted cep mushroom,
grapes and glazed onions, veal juice and hazelnut oil
36



CHEESES

Cheeses from Jean-Yves Bordier, Master refiner in Saint-Malo

18

*15 minutes are required for our Pastry Chef
to prepare the desserts*

DESSERTS

Financier cake chestnuts, pear, cream and chestnut ice cream

19

For lovers , all chocolate :

70% Chocolate brownie, ice cream, ganache, warm dark chocolate sauce

19

Baba calva, caramelized apple, whipped cream and apple sorbet

19

