

TASTING MENU: €70

Langoustine and oyster tartar with passion fruit 




Seaside foie gras, Kombu confit with Yuzu 





Strawberry refreshment with a hint of sage



Roasted lobster with scents of verbena 



Crunchy shortbread and Breton cream cheese with herbs  



Small floral baba from the orchard 

 lactose-free

 gluten-free

Origin of our meat: French origin except for the sheep which are of Irish origin.
Allergens: the list of "Allergenic" products is available with the **QR code** present on your table or from the Maître d'Hôtel.
All our dishes may contain traces of the 14 major allergens.

An extra price of €15 for the customers wishing to discover the tasting menu.

Net prices including VAT, excluding drinks but including the service charge are expressed in Euros.