

Starters 15€



Seasonal vegetable tartlet

Raw and cooked, yuzu gel

Shelled crab

Celery root cream, light fennel gel, Granny Smith apples

Pan-seared foie gras escalope

Local apricots roasted with rosemary honey, fresh mesclun salad

Sliced beef, marinated and seared with Asian flavors

Citrus and sesame vinaigrette, avocado cream, young mesclun shoots

Main Courses 25€

French duck half breast

Mustard herb crust, wild berry sauce, zucchini freshness



Slow-cooked eggplants and crumbled feta

Tomato condiments, onion chips, Richard olive oil

Grilled sea bream fillet plancha grill

Smooth red pepper purée, Richard olive oil, crunchy fennel

Desserts 12€

Plate of mature cheeses

Blackberry pie

Nantes-style biscuit, blackberry compote and pickles

Valrhona chocolate religieuse

Pastry cream and Guanaja cream

Gourmet coffee

Gourmet digestif

Apple and Lemon Crumble

Bourbon Vanilla Ice Cream

Artisanal ice cream

Flavors : Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel


4€/scoop



To share

The Sea board 17€
Smoked salmon, tuna tataki

Serrano ham plate, 17 €
18 months and Rosette of Lyon

 **Chickpea hummus** 10 €
Olive oil from Maison Richard and toasted sourdough bread

Our specialties

Piece of beef of the moment 13 €/ 100g
Seared on the grill, aromatic bouquet and seasoned butter
Between 400g and 1.2kg, depending on availability

Galician turbot 9 € / 100g
Roasted in the oven with garlic, lemon and butter
Between 800g and 1.3kg depending on availability

Choice of side dish :
Sautéed potatoes or seasonal vegetables

Angus beef tartare 20 €
Chopped by us, french fries and mesclun salad

Drinks menu



Menu

40€

Chef's appetizer

Starters

Seasonal vegetable tartlet
Raw and cooked, yuzu gel

or

Sliced beef, marinated and seared with Asian flavors
Citrus and sesame vinaigrette, avocado cream, young mesclun shoots

Main Courses

French duck half breast
Mustard herb crust, wild berry sauce, zucchini freshness

or

Grilled sea bream fillet plancha grill
Smooth red pepper purée, Richard olive oil, crunchy fennel

Desserts

Choice from à la carte menu*
*Excluding coffee and gourmet digestif

Vegetarian alternative possible

