

Menu at 22€90

*Carots and cumin cake, smoked fish rillettes or
Rillettes of Le Mans with walnuts , onions jam or
Shortbread with goat cheese and tomatoes
Asperagus soup with slice of foie gras*

∞

*Frog's legs cooked into 2 differents way or
Red sea bream fillet roasted in oven, mashed potatoes and lemon verbena
emulsion or
Chicken fillet stuffed with mint
Beef back veal grilled , green pepper sauce*

∞

*The Dessert of the day or
Assortment of Sorbets or
Citrus tart revisited
Crusty chocolate cake, tonka beans and chocolate cream*

Gourmet Menu 59€

Appetizers

∞

Asperagus soup with slice of foie gras

∞

Smoked tuna, foie gras and rhubarb jelly

∞

*Red sea bream fillet,
mashed potatoes and lemon verbena
emulsion*

∞

Beef tenderloin , foie gras sauce

∞

Assortment of cheeses

∞

Choice of dessert

Menu at 34€90

1 Starter + 1 main course (fish or meat) + 1 Dessert

Choice in the menu

Vegetarian menu 22€90

*Carots and cumin cake or
Asperagus cream*

∞

*Plant minced meat in proteinate of soya cooked
with tomates or*

The suggestion of the day

∞

*Vegan chocolate cake, spritz sorbet
or*

Crousty almond dessert

This menu is gluten free !!