

THE CARTE

STARTERS

HOMEMADE SMOKED RED LABEL SCOTTISH SALMON 21€
Celery root remoulade / granny smith apple / lemon whipped cream

ROASTED DUCK FOIE GRAS 24€
Caramelized apples & grapes / walnuts / gastric sauce

MAIN COURSE

WILD JOHN DORY 35€
Butternut squash / pumpkin / chestnut / oil sauce with clementine and hazelnuts

VEAL SWEETBREAD 36€
Like a vol au vent / oyster mushroom / poulette cream sauce

CHEESE & SALAD OF FORVILLE

FRESH AND RIPENED GOAT CHEESE FROM PEYMEINADE 13€

COMTE 18 months 13€

ISOLIEN FROM ISOLA 2000 13€

SLATE with the 3 cheeses to share 25€

DESSERTS

PROFITEROLES OF MY CHILDHOOD 13 €
Homemade vanilla ice cream / chocolate sauce

ICE CREAMS & SORBET HOME MADE 13 €

MENU DU CLOS

In 3 courses starter, main course, cheese or dessert 45 €

In 4 courses starter, fish, meat, cheese or dessert 57€

STARTERS 16€

REVISITED TOMATO & MOZZARELLA

Cherry tomatoes stuffed with burrata / yellow tomato sauce /
buffala emulsion / salad & pesto

MACKEREL & CUCUMBER

Cucumber cannelloni with mackerel and fresh cheese / smoked Greek yoghurt /
cucumber jelly with mint like a tzatziki

MAIN COURSE 24€

SEA BASS WITH IBERIAN CHORIZO

Paimpol beans in textures / flat beans / chorizo emulsion

CONFIT BEEF SHOULDER

Mashed potatoes with olives / confit tomato / parmesan crumble

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel

POACHED PEACHES WITH VERBENA

Rice pudding with verbena / fresh hazelnuts / redcurrant sorbet

Every dish from this menu can be chosen à **LA CARTE**

All taxes included price

TASTING MENU

66€

In 5 courses, served for all the guests on the table
Last order: 13h15 / 21 h 00

Amuse-bouche

REVISITED TOMATO & MOZZARELLA

Cherry tomatoes stuffed with burrata / yellow tomato sauce /
buffala emulsion / salad & pesto

ROASTED DUCK FOIE GRAS

Caramelized apples & grapes / walnuts / gastric sauce

WILD JOHN DORY

Butternut squash / pumpkin / chestnut / oil sauce with clementine and hazelnuts

CONFIT BEEF SHOULDER

Mashed potatoes with olives / confit tomato / parmesan crumble

DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS

Discover our wine pairing, 7cl with each course

** 3 glasses wine of 7 cl : 22€*

** 4 glasses wine of 7 cl : 28€*

** 5 glasses wine of 7 cl: 34€*

All taxes included price

LUNCH MENU

LUNCH MENU

A nice market menu with a choice between 1 starter / fish or meat / café gourmand

Only for the lunch from Monday until Friday

Main course + café gourmand	19€
Starter / main course	23€
Starter / main course / cheese of the day or café gourmand	28€