

Three-course menu

Parma ham / tomato / crumbled parmesan cheese

Charentais melon jelly with basil

Or

Crunchy marinated "gravlax" salmon

Avocado Cream & spicy Espelette

Lime zests

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Pollack & Salmon "Bahia Moqueca" style

Coconut milk / coriander / tomato / pepper

with garden vegetables

Rice with herbs

Or

Veal Grenadin & grilled maize

Quinoa with sun-kissed vegetables

"Shichimi Togarashi" juice with spices

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Revamped Pavlova with red fruits

Or

Breton biscuit / Chiboust cream with apricot

Grilled apricots and nectarines

Lemon verbena gel

Yoghourt ice cream

32,00 € for two courses (starter - main course, or main course - dessert)

45,00 € with the Wine selection

42,00 € for 3 courses excluding drinks

63,00 € with the Wine selection


À la carte...


Starters


- ❖ Parma ham / tomato / crumbled parmesan cheese 17,00 €
Charentais melon jelly with basil

- ❖ Crunchy marinated "gravlax" salmon 18,00 €
Avocado Cream & spicy Espelette
Lime zests

- ❖ Thai-style fresh salmon tartare 17,00 €
Ginger / spring onions / coriander / lime / soya / sesame 22,00 € as a dish

- ❖ Foie gras & pistachio truffle  20,00 €
Rhubarb compote / Timut pepper & grapefruit
Speculoos crunch

- ❖ Green asparagus & coloured tomato salad  17,00 €
Rocket salad / Grana Padano cheese / balsamic vinegar / Ibroliva olive oil

 *Chef Lionel's specialty*


Vegetarian dishes


- ❖ Risotto with saffron & sun-kissed vegetables 18,00 €
Escabeche sauce

Fish

- ❖ Pollack & Salmon "Bahia Moqueca" style 26,00 €
Coconut milk / coriander / tomato / pepper with garden vegetables
Rice with herbs
- ❖ Cod steak & green asparagus 27,00 €
Potato foam & parmesan with lemon zests


Meat

- ❖ Veal Grenadin & grilled maize 27,50 €
Quinoa with sun-kissed vegetables
"Shichimi Togarashi" juice with spices
- ❖ Iberian roast and glazed filet mignon of pork 28,00 €
Kohlrabi mousseline
Courgette / kohlrabi / chorizo salpicon
Sherry / honey / soya meat drippings
- ❖ Grilled Angus steak  32,00 €
Spring vegetables / French fries
Sauce with truffle sprinklings

 *Chef Lionel's specialty*

Desserts

- ❖ Assortment of local and foreign cheeses 13,00 €
- ❖ Revamped Pavlova with red fruits 12,00 €
- ❖ Breton biscuit / Chiboust cream with apricot 12,00 €
Grilled apricots and nectarines
Lemon verbena gel
Yoghourt ice cream
- ❖ Samba flower marinated pineapple / kalamansi cream  12,00 €
Lemon & violet ice cream
- ❖ Revisited lemon tart 12,00 €
- ❖ Gourmet Coffee or thee 11,50 €
- ❖ Gourmet Champagne 18,00 €

 *Chef Lionel's specialty*

Kids' menu

"Chimay" cheese croquette / baby greens / Ardennes ham

Or

Wraps smoked salmon / Isigny cream / Lettuce

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Fish & Chips

Or

Roast chicken breast / chips / compote / gravy

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Duo of sorbets or ice cream

Or

Brownies with hazelnuts & vanilla ice cream

22,00 € for 3 courses, excluding drinks

17,00 € for 2 courses, excluding drinks

This menu is intended for children under 12 years old