

Desserts

Fruit sorbets and creamy ice creams by artisan Pédone	15
Normandy ice cream, honey and pollen	19
Chocolate soufflé (order at the beginning of the meal) Espelette pepper sauce	24
French red fruits - meringue, vanilla-raspberry - nature, whipped cream	28

Les complices

Service et cuisine

Claire, Nadège, Maria, Hamidou, Hartheaswaran, Lucas,
Mamoudou, Alioun, Arthur, Paul, Mae, Olivier, Axel, Ninnon, Magid,
Carlos, Felix

Maraîchages et vergers

Les Jardins des bords de Rance, Rolland Rigault, Thierry Riant,
Christophe Latour, Thierry de Puymaurin
La compagnie du Bocage, les Vergers Saint-Eustache...

Viandes et volailles

JA Gastronomie, La coopérative de Axuria, Pierre Duplantier,
Les Boucheries Nivernaises, Cormeilles viandes,
Pierre-Eudes Quintart, La ferme Le Devant, ...

Laitiers et œufs

Borniambuc, Jean-François & Bernard Antony, Marie-Anne
Cantin, René Pellegrini...

Pêches

Les produits Noirmoutins, François Gallen, La Criée de Boulogne-
sur-Mer, Patrick Ramet, Alexandre Navarre, France Ikejime,
Lisaqua...

Pâtisserie

Chambelland, Jean-Luc Poujauran...

*Tuber Melanosporum

The Menu

Our alcohol-free creations 11

Vegetable juice

Zucchini, cucumber, spinach, lemon, ginger

Le Floréale

Martini Floréale, elderflower tonic, cane sugar

Virgin red fruits

Red fruit purée, lime, fresh mint, ginger beer

Organic ginger kombucha Energy - 350ml 8

G. Sparkling rhubarb - Domaine Balleau 10

Alcohol-free sparkling 'French Bloom' 17

White wine

Chardonnay - Pear, white flowers, spiced lemon

Rosé

Chardonnay, Pinot Noir - Rose, red fruits, white peaches

Wine List



White wines

2023 Corse - Domaine Torracchia 13 39

2021 Saumur 'Les Fresnettes'
Château de Targé 13 39

2022 Bourgogne 'La Forêt'
Domaine Joseph Drouhin 14 42

Red wines

2021 Lirac 'Les Sables d'Arène'-
Domaine Giraud 14 42

2022 Jura 'A Bec'- Le Clos des Grives 18 54

2019 Pauillac - Château du Roch Milon 20 60

2022 Marsannay 'La Montagne'
Domaine Charlopin Tissier 20 60

Our menus

4 courses menu — 95

6 courses menu — 145

The Menu

Starters

Pâté en croûte – <i>poultry, foie gras</i> – young shoots, mustard pickles	32
Sea spider heart of lettuce, green mayonnaise	38
Raw Gambero rosso olive oil and lemon juice	38

Our Salads

Tomato carpaccio - <i>Green Zebra, Noire de Crimée</i> - - Bloody Mary, Stracciatella	22/32 27/34
Raw and cooked vegetables, green condiment	25/32

Main-courses

Veal tartare citrus fruits	38
Vegetables from our farmers cooked together small spelt	44
Soufflé of langoustines spinach, blackcurrants and bisque	58
Beef fillet in pepper crust pepper sauce	64
Sustainably caught fish - artichokes - <i>cooked, raw-, parsley juice-</i> - spinach, grenobloise	66

From the Grill

Prime lamb cutlets The 3 or the 5	44/68
Grilled coquelet American style Devil's sauce 'to eat'	58
Sauce of your choice Béarnaise sauce, pepper, maître d'hôtel butter	
Choice of garnish Pommes Dauphine, seasonal vegetables, spinach, lettuce hearts, mixed sprouts	

Cheeses

A seasonal assortment of cheeses	26
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