



AR MEN DU ETOILE VERTE MICHELIN
« GASTRONOMIE DURABLE »

PHILIPPE AND JÉRÔME ARE PRESENTING A SHORT MENU HIGHLIGHTING
OUR LOCAL (OR NOT) AND ORGANIC PRODUCERS
WORKING WITH RESPECT FOR NATURE.

MENU « PLAISIR »:
79€

5 PLATES TO CHOOSE (2 STARTERS, 2 PLATES, 1 DESSERT)

VEGETABLE, GOURMET AND SPONTANEOUS PLATE ACCORDING TO THE
HARVEST OF THE GARDEN AND OF OUR ORGANIC MARKET GARDENERS

EGG CASSEROLE WITH PORCINI MUSHROOMS,
BREADSTICKS, SEAWEED AND PARSLEY

SMALL LOBSTER RAVIOLI,
GREEN ONIONS WITH SALTED BUTTER, SHELL JUICE

OR

FISH OF THE DAY FROM SMALL COASTLINE, PEARLY WITH SALT,
DASHI WITH BRETON KOMBU SEAWEED,
CELERY CONDIMENT, BRONZE FENNEL

OR

BRETON FARMHOUSE VEAL CHOP,
BRAISED VEAL TAIL JUICE WITH MUSTARD SEED,
POTATO TUILE

QUINCE AND HAZELNUT:
CANDIED QUINCE, HAZELNUT CREAM,
STREUSEL AND PRALINE ICE CREAM

OR

PRESSED APPLE WITH CARAMEL,
ICED PARFAIT, VANILLA CARDAMOM ICE CREAM

AR MEN DU 3 Toques Gault & Millau
« Table remarquable »

