



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 « DÉGUSTATION »:  
105€

6 PLATES (2 STARTERS, 3 PLATES, 1 DESSERT TO CHOOSE)

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

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EGG CASSEROLE WITH PORCINI MUSHROOMS,  
BREADSTICKS, SEAWEED AND PARSLEY

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

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

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

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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 »

