



AR MEN DU ETOILE VERTE MICHELIN
« SUSTANABLE GASTRONOMY »

Chef Jérôme, Tom, Titouan and his team present a short menu highlighting our local producers who do sustainable and responsible farming.

Plaisir Menu

89€

5 plates to choose (2 starters, 2 main courses, 1 dessert)

Cauliflower from our local farmers, in different textures, Miso sorbet

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Green asparagus, sheep's Tomme from Ploneour Menez, walnuts, Ribot milk

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Scallops, braised chicon, hazelnuts and coriander praline, bard juice

Or

Pollock in a light lemongrass broth

Or

Fabien's pigeon cooked on its trunk, squash, leg confit and its juice

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Radish, cottage cheese ravioli, yuzu parfait, wasabi radish sorbet

Or

Chocolate, pure origin Peru 39%, creamy praline and ice cream

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