

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

~

White asparagus, caw's Tomme from Scaër, walnuts, Ribot milk

~

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

~

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

Or

Asparagus of the Torch,

Chiboust with hop flowers, IPA ice cream