

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

Glénan Menu

69€

4 plates selected for you

Beetroot from our producers, cottage cheese with our garden's herbs, black cardamom

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

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Local lamb, artichoke and marinated sardine, lamb juice sauce

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*Asparagus of the Torch,
Chiboust with hop flowers, IPA ice cream*