

*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)*

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

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*Peas, shiso vinaigrette, local yoghurt mousse, peas sorbet*

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

*Or*

*Pollock infused with Vadouvan, spicy broth, carrot*

*Or*

*Fabien's pigeon, langoustine and its juice*

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*Chocolate Grand Cru 60% cocoa, creamy chocolate infused with pepper, cocoa nibs ice cream*

*Or*

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

