

# Return of the feast

## Starters

*Market garden peas, spider crab* 15.00 €

*Caviar supplement 5g* 20.00 €

*Poitou asparagus, Morel mushrooms* 22.00 € 

*Mackerel with salt from Ré Island* 20.00 € 

*Magnat oyster, Limousin beef, cucumber* 28.00 € 

*Caviar supplement 5g* 20.00 €

*Artichoke, with Colonnata bacon* 28.00 €

*Breton langoustines, from head to tail* 45.00 €

## Fish

*Line caught skate, Lépine hazelnut, spinach* 29.00 € 

*Caviar supplement 5g* 20.00 €

*Talbat trout, in a bread crust, peas with mint* 28.00 € 

*Estuary Stone Bass, asparagus from Mr. Bourreau* 38.00 € 




*John Dory, artichoke with Colonnata bacon* 65.00 €

*Caviar supplement 5g* 20.00 €

*The lists of allergens and the traceability of our products are available on request*

 *Dish prepared with regional produce*



## Meat

- Saddle of rabbit, sage, mutard from Lencloître* 32.00 € 
- Poitou lamb, peas and carrots* 40.00 € 
- Blas'lait veal, morel mushrooms, baby carrots* 42.00 € 
- Glazed sweetbreads, meat stock, buckwheat crisps* 40.00 €


## Vegetarian

- Artichoke, potato milk with mustard from Lencloître, asparagus stew* 28.00 € 

## Salade and cheese

- Nomadic delights from the garden* 9.00 €
- Selection of aged cheeses from the trolley* 15.00 €
- Fresh goat cheese from Maras' farm* 13.00 € 
- Poitou ewe's milk espuma, strawberry confit with Espelette pepper* 13.00 € 

## Desserts

- Rice pudding with meringue, condensed milk* 15.00 €
- "Kiwi moment"* 15.00 €
- Mr. Martin's strawberries with saffron* 18.00 € 
- Chocolate pebble, passion fruit, peanut* 18.00€
- The Cherry, tarragon, rhubarb* 16.00€
- Peas with almond milk, Breton biscuit* 15.00€

*All our dishes are prepared with fresh produce, their availability depends on the market. Some preparations and cooking times are slightly longer.*