

Broue Menu 49€

Appetizer

Starters

Market garden peas,

spider crab

Caviar supplement 5g ^{20.00 €}

Poitou asparagus, Morel mushrooms 

Mackerel with salt from Ré Island 

Main Courses

Saddle of rabbit, 

Sage, mutard from Lençloître

Line caught skate, 

Lépine hazelnut, spinach

Caviar supplement 5g ^{20.00 €}

Talbat trout, 

in a bread crust, peas with mint

Cheese

Fresh goat cheese from Maras' farm 

Selection of aged cheeses from the trolley

Desserts

Rice pudding with meringue, condensed milk

“Kiwi moment”

Mr. Martin's strawberries with saffron 

 Dish prepared with regional produce