

## Our seasonal menu

<b>Starter – Main – Dessert</b>	<b>38.00€</b>
<b>Starter – Main – Cheese - Dessert</b>	<b>45.00€</b>

### Starters

Chestnut-flour cracker, scallops, smoked haddock mousse, shallot <i>compotée</i>	12.00€
Autumn Crown squash soup, <i>Lutin</i> poached egg, sautéed mushrooms	12.00€
Camembert mousse, buckwheat cracker, onion-apple and cider <i>compotée</i> , pickles	11.00€

### Main courses

Duck filet in a Breton mead sauce, Jerusalem artichoke cream, grilled buckwheat seeds	22.00€
Sea bream filet, almond-coriander-lime condiment, sweet potato cream	21.00€
Cod with a <i>bouillabaisse</i> inspiration	22.00€
Lamb with a Timut pepper sauce, swede cream, butternut ketchup, pumpkin seeds	21.00€

### Desserts

Breton <i>palet</i> , parsnip cream, honey and vanilla pear <i>fondant</i> , caramelised hazlenuts	9.00€
French-toasted brioche, salted caramel, pecan nuts, vanilla ice	9.00€
Lentil-flour cracker, chestnut mascarpone, spiced poached clementine	9.00€
Cheese duo with their condiments	9.00€
<i>Café Gourmand</i>	9.00€

## Our lunch menu, daily

**Set menu of the day, Starter – Main – Dessert**

\*\* extra charge for *café gourmand* 2.00€

**26.00€**

Net price in €

