

For a perfect food and wine

Pairing we recommend

2 glasses of wine per person

18.00 Euros

3 glasses of wine per person

27.00 Euros

Menu Louisa - Rose

34,00 Euros *cheese or Dessert*

39,00 Euros *cheese and Dessert*

Except Saturday lunch, Sunday

And Public Holidays

Veal kidneys casserole

Autumn vegetables / meurette sauce

« &&&&& »

Confit pork / mashed potatoes

Meurette sauce

« &&&&& »

Cheeses

« &&&&& »

Dessert to choose at the start the meal

Menu Clara - Marie

50,00 Euros *Starter, Fish or Meat*

cheese et dessert

61,00 Euros *Starter, Fish and Meat*

cheese et dessert

Confit pork and butternut condiment

Red kuri squash

Or

Frog legs blanquette/ tuile

Oyster mushroom

« &&&&& »

Crispy Breton hake / baby spinach

Almond milkfish fumet

Or

Roast duck filet

potatoes and pancetta

Honey-carrot sauce

« &&&&& »

Cheeses

« &&&&& »

Dessert to choose at the start the meal

Discovery menu

73.00 Euros

The chef offers you a tasting experience around his menu

From starter to dessert

A 6 courses tasting menu

With seasonal products

Menu Gastro 'Mômes'

14,50 Euros

Entrée

« &&&&& »

Fish or meat / vegetables

« &&&&& »

White fresh cheese with cream

Or Ice cream

Nos plats sont « faits maison ».

Ils sont élaborés sur place

À partir de produits bruts.

Our homemade menu

Our starters

Confit pork and butternut condiment

Red kuri squash

23.00 Euros

Frog legs blanquette/ tuile

Oyster mushroom

26.00 Euros

Our main courses

Crispy Breton hake / baby spinach

Almond milkfish fumet

26.00 Euros

Roast duck filet

potatoes and pancetta

Honey-carrot sauce

29.00 Euros

Viande de volaille

D'origine France

Prix net. Service compris