

## TASTING MENU

€79 per person

Duo of asparagus, devilled eel with smoked salmon,  
Gribiche sauce



Semi-cooked foie gras, rhubarb chutney and crisps



Granite



Fresh cod steak, andouille with roast bacon, caramelised  
Roscoff onion mousse



Assortment of Breton cheeses, mesclun



Summer fruit crisp



Lactose free



Gluten free

Origin of our meat : French origin except for the lamb which are of Irish origin.  
Allergens : the list of « allergenic » products is available with the **QR code** here against or from our Maître d'Hôtel.  
All our dishes are likely to contain traces of the 14 major allergens.

Supplement of €22 for «all-inclusive » customers wishing to discover the tasting menu  
The price is net, in Euros, VAT and service charge included.

