

TASTING MENU

€79 per person

Scallop tartare with pomegranate and mango
served with yuzu jelly



Homemade semi-cooked foie gras, pear chutney with Timut pepper
Pear crisps, pear pulp with balsamic vinegar



Blood orange Granita



Scallops, sweet potatoes purée made with coconut milk
Breton curry sauce



Assortment of Breton cheeses, mesclun



Fresh mandarin orange dessert with orange flower water



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.

