TASTING MENU

79 € per person

Spider crab meat, crunchy vegetable salad, passion fruit vinaigrette



Homemade semi-cooked foie gras, rhubarb and red fruit confit (3) pistachio slivers











Half lobster in creamy Kari Gosse (spicy) broth





Assortment of breton cheeses, mesclun





Chocolate shell, soft whisky ganache, fruits of the beggar with salted butter caramel, arabica espuma



lactose free



gluten free

Origin of our meat: from France except the lamb, which is from Ireland. Allergens: the list of "Allergenic" products is available using the **QR code** or from the Maître d'Hôtel. All our dishes may contain traces of the 14 major allergens.

Supplement €22 for "all-inclusive" customers wishing to discover our tasting menu Net prices in Euros including VAT, service included.

