

~ **STARTER** ~  
17 €

Steamed scampi ravioli accompanied by a sate flavoured lobster bisque.

Creamed pumpkin and carrot soup with mace flowers from the Indies, a quenelle of chorizo flavoured cream and roasted buckwheat.

Large oysters from the Gulf of Morbihan served warm with a pork brawn ice, a salad of seaweed and a jus of oysters with Bordier butter and Timut pepper.

A shortcrust tart of sheep's cheese with creamy matcha tea, shavings of beef marinated with herbs and a coulis of black olives and herbs served with the yolk of an egg just cooked in soy sauce.

Diced escalope of foie gras with lightly crisped baby vegetables in a broth of coconut milk, turmeric and Asian spices.

Carpaccio of scallops and beetroot with samphire from the Gulf of Morbihan and a palmier biscuit of pistachio, curry and cumin.

~ **FISH** ~  
25 €

Sea bass cooked on the griddle with lemon butter and seaweed, risotto flavoured with black cardamom, a lacy biscuit with squid ink and a sweet pepper piperade houmus.

Loin of cod breaded on one side, buttered cabbage and pickled dried tomato with a tandoori sauce using curry of the Maharajas together with a light, yoghurt mousse flavoured with Malabar pepper.

Whole, shelled lobster, oven-roasted with a Japanese savoury pancake (okonomiyaki) and red sansho berries, a kelp stock of dashi and Kombu with butter, small, pickled, white radishes (daïkon) and a tarama salata of haddock. (Suppl 10 €).

Seared scallops seasoned with Vietnamese Phu Kocq pepper, potato purée with annatto and candied lemon, soused mushrooms creamed with butter.

A portion of salmon en croute with sesame seeds, a duo of celery mousse and celery pieces sautéed in Bordier butter with Chinese Five Spice and black mushrooms, lightly scented with corn and yellow wine vinegar.

Michel Cudraz  
proposes a choice of

**MENUS FROM THE CARD**

~ **MENUS** ~

**Gourmet Menu 48 €**

Your choice of a starter, fish or meat and dessert

**Tasting Menu 70 €**

Your choice of starter, fish and meat, cheese and dessert

**Children's Menu 15 €**

(under 10 years)  
Main course and dessert in small portions

**Vegetarian Menu 48 €**

A starter main course and  
Dessert  
Choose by chef

**Gastronomic Menu 56 €**

Your choice of starter, fish or meat, cheese and dessert

**Surprise Menu 92 €**

Tasting menu with small portions prepared by the chef for the entire table  
Not available for orders after 12:30 and 20:30

**Traveller's Menu 32 €**

Daily market menu served only at lunch during the week  
Not including holidays  
Starter, main course, and a coffee

~ **Specialities of the Day** ~

The dishes we offer might undergo some slight variations depending on market availability. We appreciate your understanding of any changes.

~ **MEAT** ~  
25 €

Duo of duck and foie gras from Mme and M Luciani:  
Slow-cooked duck with potato purée, roast shallots and steamed ravioli filled with foie gras coated in a caramelised endive cream sauce.

Pork belly from the farm of La Beurrerie cooked at low temperature then seared on the griddle and caramelised, Imperial Thai rice scented with jasmine, lightly crisped baby vegetables and a sweet and sour sauce.

Black Angus chuck steak and pickled shallots in a red wine sauce with potato balls cooked in duck fat with garden thyme and a cold bearnaise style sauce.

Milk-fed calves' sweetbreads, griddled, with a carrot and white cardamom sauce, carrots and chick peas cooked in stock with a home-made walnut wine sauce and a hibiscus flower coulis.

Pigeon royal from Haut-Anjou cooked in two ways in the manner of a soup: the leg cooked at low temperature in a stock the breast roasted in the oven, then sliced with potato balls, fennel, courgette and baby onions, garlic and croutons.

~ **CHEESE BOARD** ~  
15 €

~ **DESSERT** ~  
15 €

An apple from Loiré poached in warm wine, an Indian tea ice and a Breton shortbread biscuit with a Guanaja (70% cocoa) chocolate sauce.

A small sponge cake soaked in Japanese matcha tea, a red bean ice and a coulis flavoured with Shiso leaves.

A Manjari (64% cocoa) chocolate cream, pumpkin and orange flower sorbet with a foam of Opalys (33% cocoa) chocolate infused with cloves from Bali.

Crackly, choux pastry eclair with marscapone cream and buckwheat praline, an orange and ginger coulis and almond ice.

A small clafoutis with apples from Loiré, lemon verbena and rhubarb cream and an apple sorbet with a balsamic vinegar coulis.

Home-made sorbet and fresh fruit.

An Abinao (85% cocoa) chocolate brownie with blueberries from Freigné, grapefruit and ginger conserve with sesame sugar and a bitter almond ice.

An all-chocolate platter from the House of Valrhona ( suppl. 8EUR)  
A Manjari (64% cocoa) chocolate cream, an Abinao (85% cocoa) chocolate brownie, a heart of Guanaja (80% cocoa) chocolate sorbet, a Tanariva (33% cocoa) chocolate shortbread biscuit and a crunchy tuile biscuit with Dulcey (32% cocoa) chocolate.

Drinks not included-A carafe of tap water will be provided  
PRICES NET – SERVICE INCLUDED