

~ STARTER ~
17 €

Steamed scampi ravioli accompanied by a saté flavoured lobster bisque.

Cold cream of celeriac soup, ice cream made from artichokes cooked in the barigoule style, a puff pastry biscuit with black olives and anchovies and a few drops of olive oil flavoured with nutmeg from Myanmar.

Large oysters from the Gulf of Morbihan served warm with thick Bordier cream, a seaweed salad, roasted buckwheat and a jus of oysters infused with citrus leaves from a hand of Buddha tree.(sup.5 €).

A carpaccio of seasonal fish and baby vegetables cooked and raw, samphire caviar and a lime and sesame oil vinaigrette with ginger and herbs.

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

Piperade of peppers, pieces of cooked meats from Mr Paul Marcaggi of Corsica, tomato coulis, fresh goats' cheese from Mme Boullais and chestnut flour blinis.

~ FISH ~
25 €

Griddled swordfish served with finely chopped ratatouille, a taramasalata of haddock and mace flowers, a yoghurt foam in lassi style and a jus of curry of the Maharajas and candied lemon.

Whole, shelled lobster sprinkled with licquorice wood and roasted together with a mousse of carrot and garden sage and a jus of petit pois and green, matcha tea.(sup.10€)

Loin of cod roasted in butter flavoured with sea salt and Bali berries served with roast fennel, black olive chutney and a cold hollandaise sauce with passion fruit and coriander with a thin annatto biscuit.

Sea bass stuffed with shallots caramelised in cider with hibiscus flower and red sansho berries from Japan served with a risotto of green beans, roasted grains of flax and a jus made from sea weed from the ile de Groix

A tartare of salmon, hand cut, firm crispy pieces of mango in a vinaigrette of citrus-flavoured, Japanese soy sauce and olive oil garnished with angel hair made from radish and Japanese savoury pancake (okonomiyaki) of smoked herring.

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 €

A piece of Black Angus beef seasoned with salt and black cardamom sliced and served with spring onions and rosettes of roast potatoes in a red wine sauce and green pepper jus

Loin of pork boned, rolled and marinated with Sichuan pepper and cooked at low temperature then seared, served with roasted pack choi, rice and chick pea and beetroot houmous, a green banana and rum ice and a spicy chicory sauce.

Ablend of "Land and Sea"

duck from Ms et Mr Luciani served like a roasted chorizo sausage with clams, creamed white beans (mogettes) and fresh herbs and a crumble of garlic and prawns.

Milk-fed calves' sweetbreads seared on the griddle then roasted served with seasonal baby vegetables, black mushrooms and pieces of foie gras and a bouillon of dashi and 7 Japanese spices.(sup.8€)

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, courgettes and baby onions, garlic and croutons.(sup.5 €)

~ CHEESE BOARD ~
15 €

~ DESSERT~
15 €

A combination of strawberry and grated rhubarb with a sorbet of coconut milk flavoured with Jasmine and a small short crust Breton biscuit.

A vacherin of seasonal fruits, sorbet and crispy meringue with cucumber flavoured chantilly Bordier cream.

An almond flavoured clafouti with seasonal fruit robed in sugar with sansho berries and a sorbet made with Loiré raspberries.

A truffle made with Manjari of Madagascar chocolate (64% cocoa), a pistachio coulis and a pumpkin and orange-flower water sorbet

A charlotte made with Andoa black chocolate from Peru (70% cocoa), a walnut biscuit, grapefruit conserve flambé in orange sauce.

Home-made sorbet and fresh fruit.

For chocolics: an all-chocolate platter from the House of Valrhona (suppl. 8€)
-a charlotte using organic Andoa chocolate (70% cocoa)
-a sorbet using heart of Guanaja chocolate (80% cocoa)
-a "mendant" (dried fruit and nuts) of chocolate Dulcey (32% cocoa)
-a milkshake with Opalys (33% cocoa) chocolate and cloves from Bali
-an Abinao (85% cocoa) chocolate brownie

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