

MENUS

EMOTION

335 €

CONSISTED ACCORDING TO THE MARKET, NATURE.

THIS MENU MIXES CREATIONS AND CLASSICS OF OUR HOUSE

Experience champagnes and wines of great French winemakers

195 €

SAVEUR

235 €

B. DELOFFRE'S TOMATOE / Baked for 12 hours / Tomatoe water

BEETROOT B. DELOFFRE'S / Black cari spices / Tio Pepe Sauce

BRILL FROM THE COAST OF BRITTANY / Confit onion B. Deloffre's, Murex / Shiso sake

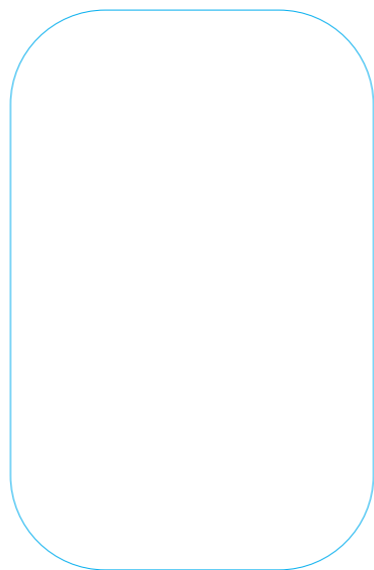
FEATHERED GAME PIE FROM ONJON / Spinash A. Deloffre's / Game reduced juice

CHEESES SELECTION / Philippe Olivier

DESSERT

Experience champagnes and wines of great French winemakers

125 €



CARTE

B. DELOFFRE'S TOMATOE / Baked for 12 hours / Tomatoe water

85 €

LANGOUSTINE ROYALE / M. Bachès caviar lemon / Creamy "Nage"

120 €

KAVIARI CAVIAR FROM DORDOGNE / Smoked haddock / G. Turlin's Potatoe

135 €

BRITTANY BLUE LOBSTER / In homage to my father / Juice of the heads

115 €

BRILL FROM THE COAST OF BRITTANY / Confit onion B. Deloffre's, Murex / Shiso sake

95 €

BRITTANY TURBOT / Leeks potatoes B. Deloffre's / Yellow wine sauce

115 €

VEAL SWEET BREAD / Carrot A. Deloffre's / Veal juice

90 €

FEATHERED GAME PIE FROM ONJON / Spinash A. Deloffre's / Game reduced juice

95 €

FALLOW DEER FILET / Confit vegetables A. Deloffre's / Fallow deer juice

95 €

Prices include all taxes – 15% included service - French origin meat - Allergens list available