



The Menus and card

Discovery menu - 3 services * 50€

According to the chef's inspiration

Only for lunch and unavailable on day off

reduced proportions for children **28€**

If you have an intolerance or allergy to certain products,
please let us know

When ordering Net prices – Service included
VAT on food 10% - On alcoholic beverages 20%

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Balzac menu - 5 dishes * 80€

With paring : **124€**

- ♦ Eggplant, watermelon, smoked eggplant caviar and grilled tuna
- ♦ Tomato from Villaines-les-Rochers
- ♦ Small fishery, french bean, wild blackberry, almond milk and tarragon
- ♦ Poulette de Racan, Paimpol beans like paella
- ♦ *Selection of regional cheeses (available for an additional €10)*
- ♦ Peach and raspberry pavlova, ganache with geranium rosat flower

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Calder Menu - 8 dishes ♦ 104€

With paring : 162€

- ♦ Eggplant, watermelon, smoked eggplant caviar and grilled tuna
- ♦ Tomato from Villaines-les-Rochers
- ♦ Roasted langoustine , stuffed zucchini flower and basil strong juice
- ♦ Small fishery, french bean, wild blackberry, almond milk and tarragon
- ♦ Veal sweetbread, fresh corn and veal juice with tonka bean
- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes
- ♦ Beyond the bee-hive
- ♦ The hazelnut

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The Menu

Only available for lunch

Starter

- ♦ Eggplant, watermelon, smoked eggplant caviar and grilled tuna **34€**
- ♦ Tomato from Villaines-les-Rochers **32€**
- ♦ Roasted langoustine , stuffed zucchini flower and basil strong juice **46€**

Main courses

- ♦ Small fishery, french bean, wild blackberry, almond milk and tarragon **44€**
- ♦ Poulette de Racan, Paimpol beans like paella **46€**
- ♦ Veal sweetbread, fresh corn and veal juice with tonka bean **52€**

Cheeses

- ♦ Misty Sainte-Maure goat cheese and poire tapée from Rivarennnes **14€**
- ♦ Selection of regional cheeses **16€**

Desserts

- ♦ Peach and raspberry pavlova, ganache with geranium rosat flower **18€**
- ♦ The hazelnut **20€**

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