

## ENTREES

Oysters Boutrais <small>3 pieces</small>	rye bread seaweeds butter	30€ 28€
plain #0.		
Gaya #2.		

Pâté Marguerite (220g)  
onion marmalade flavoured with vadouvan. 26€

Tartar of red tuna from the Mediterranean  
Sea flavoured with aged soya sauce,  
Mr Pil's garden green beans. 32€

Gilt-head carpaccio,  
wild seaweeds from the coasts of Le Croisic,  
tangy daïkon turnip. 40€

Large crab meat  
mayonnaise flavoured with white miso,  
smoked haddock. 35€

Watermelon granita  
cucumber perfumed with dill, rocket salad,  
raspberries ; corn ice cream. 28€

Fennel broth  
clams, oyster and razor clams,  
white beans from Paimpol ;  
ice cream Marine. 35€

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Barigoule of small artichokes,  
roasted sweet-and-sour lard cube.  
Spinach leaves. 36€

Roasted cepe mushrooms  
Comté cheese thin slices, egg Hervé This. 42€

Squids spiced with Espelette pepper  
slow-simmered red onions with chorizo. 45€

Dublin Bay prawn mousse,  
pan-sauteed tails with pointy cabbage. 48€

Spider crab crémeux,  
basmati rice pressé perfumed with citronnella,  
dog cockles. 35€

## Lunch menu

A main dish	48€
Entree/dish or Dish/dessert	59€
Entree / main dish / dessert	69€

Cèpe mushrooms menu 145€

## TO FOLLOW

Bardet mullet Bellino –  
fregola with red bell peppers. 49€

Wild turbot steak  
poached in a mussels cream flavoured  
with agastache, pink radishes. 63€

Dublin Bay prawns Terre de Sienne –  
apple puree, green vegetables. 62€

Sole cooked meunière/sèche –  
potato puree with ribot milk.  
(for two persons) 130€

Blue lobster flavoured with Amarelli  
liquorice,  
Cauliflower and fresh grapes.  
Traditional lobster bisque.  
Rosés mushrooms King-Kong. 65€

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Veal gold sweetbreads,  
white polenta flavoured with angelica from  
the marais Poitevin region, preserved shallots,  
carrots. 60€

Wagyu Beef steak  
Emmanuel Rialland, breeder –  
ratte potatoes.  
Béarnaise sauce with watercress. 65€

Breast of small hen from the Bresse  
region rubbed with fresh coriander, rhubarb.  
Potato Dauphinois gratin. 50€

net price

Seasonal farm cheeses.  
Seasonings. 26€

## THE CÈPE MUSHROOMS MENU

Raw cèpe mushrooms pie, cèpe mushrooms cream flavoured with coffee.

Poached egg Hervé This, roasted cèpe mushrooms with lard, cébette onions.

Jumbo shrimps pan-sauteed with cèpe mushrooms powder, slow-simmered red onions with fresh grapes.  
Shellfish bisque served in a cup, red kuri squash gnocchi.

Dessert of your choice.

145€ without drinks

## DESSERTS

Lemon cream à la Sévillane, quince paste and ewe's milk yoghurt.	
Fresh pomegranate sticky juice, fig macaronade.	
Frosted nougat, jellified elderberry infusion perfumed with Kirsch.	
Frosted calisson, pink grapefruit with heather flower honey.	
Apple tart Gaya, ice cream of vanilla from Madagascar.	23€
Pear tart Bourdaloue, milk foam flavoured with star anise.	
Passion fruits sabayon, roasted pineapple.	
Cuba chocolate mousse, Guanaja chocolate ice cream, Caraïbes chocolate ganache ; caramelized nuts, blond raisins with rum ; FrouFrou.	28€
Three Simone perfumed with Amarelli liquorice.	12€
Pierre Gagnaire's chocolate tablette (150g) to be shared.	24€
Little bag of caramelized almonds, hazelnuts and pistachio.	15€
	net price