

## ENTREES

Oysters Boutrais <small>3 pieces</small>	rye bread seaweeds butter	26€ 26€
plain #0.		
Gaya #2.		

Pâté Marguerite (220g)  
onion jam. 25€

Celeriac broth, clams, razor clams,  
oysters, ice cream marine, wild seaweeds from  
the coasts of Le Croisic. 40€

Gilt-head carpaccio,  
cauliflower flavoured with black garlic. 37€

Green asparagus from Mallemort,  
small hake Liebig with carrots. 36€

Terrine of beef tail and duck foie gras,  
spinach leaves with pine nuts. 33€

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White asparagus : velvety soup perfumed  
with tarragon, the tips are coated with chive,  
the tails cut like tagliatelle with white balsamic  
vinegar. 33€

Fresh morel mushrooms with Savagnin  
wine, egg Hervé This, Comté cheese  
slices. 42€

Large crab meat and scallops  
with butter Nantais,  
romaine salad ribs. 38€

Abalone thin-slices,  
grilled lard slice ; sauce Diable. 46€

Squids stuffed à la Galicienne. 33€

Sea urchin bisque, liver mousse,  
chicory and green cabbage. 38€

Cheese of the day. Seasonings. 26€.
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## Lunch menu

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

Large seafood platter 145€ (for 2 persons)

## TO FOLLOW

Crunchy pollack steak,  
red tangy onions, puntarella with  
semi-salted anchovy. 48€

Turbot steak with white miso,  
kombu seaweeds broth with aged soya sauce,  
spring potatoes. 59€

Dublin Bay prawns spiced with turmeric  
rosé Paris mushrooms with green olives  
from Lucques. 60€

Sole cooked meunière for two persons,  
spinach, radicchio, chorizo.  
Potato puree with semi-salted butter. 130€

Blue lobster fricassee flavoured with ginger,  
bisque perfumed with citronella.  
Basmati rice with lime. 61€

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Pork filet mignon with sage lacquered  
with an orange bigarade sauce,  
red cabbage jam with blackcurrants. 42€

Fin gras du Mézenc beef ribsteak,  
sweet potato with watercress.  
Béarnaise sauce. 62€

Thin slices of milk-fed lamb's leg  
spiced with oregano, potato Dauphinois gratin.  
Spring salads. 45€

net price

All our meats come from France

## LARGE SEAFOOD PLATTER

Oyster Gaya.

Oyster ice cream with plankton  
wild seaweeds from the coasts of Le Croisic.

Large crab  
mayonnaise.

Razor clams  
potato cream with grey shallot.

Dog cockles  
artichoke puree.

Coque seashells  
with lemon thyme.

Jumbo shimps  
grapefruit gel flavoured with chervil.

Carpet shells  
in jelly, leeks.

Squids with Espelette pepper  
cauliflower.

Scallop  
avocado and lime.

Sea urchin bisque  
toast of urchin tongues with brown butter.



145€ (for 2 persons)

## DESSERTS

Gariguettes strawberries coated with a juice, raw, Ms Ferber's jam, Ribot milk ice cream, whipped cream Rose.	
Croquant flavoured with angelica from the marais Poitevin region early victoria rhubarb puree, dacquoise.	
Tart of seasonal apples ; Tahiti vanilla ice cream.	23€
Frosted blood orange mouseline, preserved slices, sorbet, opaline.	
Coconut milk Würtz mango, pineapple, passion fruits, seabuckthorn.	
Cake Blanc Ouganda vanilla, orange, belchard apple, Savoy cake.	26€
Chocolates Guanaja chocolate ice cream and ganache with peated whisky, Dodin Bouffant's gavotte ; cocoa diamant, milky Madagascar vanilla soft moelleux.	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