The Chef and his team invite you to enjoy a culinary experience at lunch and dinner, through this evolving menu-card, which offers you seasonal cuisine, 100% homemade in close collaboration with carefully selected producers and artisans.

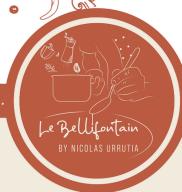
Starter / Main course / Dessert - 38€

Starter / Main course or Main course / Dessert 28€

Carte Blanche
Starter / Fish / Meat / Dessert
50€/person - 2 people minimum

A food and wine pairing can be offered to you 2 glasses €12 3 glasses €17 4 glasses €22





## STARTERS 10€

- Wild Prawn Tartare, Multicolored Radish, Mandarin Vinaigrette Condiment, crushed tops, cashew nuts and old-fashioned mustard.
- Soft cooked Foie Gras, Pear & ginger Chutney, Nordic Bread Toast with Seeds <u>+2€</u>
- Grilled Brittany Octopus Tentacle, Raw and Cooked Beetroot, Green Apple,
   Sesame and Ginger Condiment, Candied Lemon, +2€
- Snails from Hugues Millot, Wilted spinach and oyster mushrooms with parsley,
   Puff pastry brioche
- Soft boiled Egg, Artichoke mousseline, Broad beans, Hazelnuts, Smoked Duck Breast Petals.

## MAIN COURSE 20€

- Roasted scallops, Guémené andouille sausages, Kasha, Brittany sauce <u>+2€</u>
- French veal steak, Fregolla sarda cooked like has truffle risotto, Veal juice. +4€
- Sarthois sirloin steak, Roasted new potatoes, cheese sauce
- Roasted truit steak, Roasted endives with citrus fruits, Quinoa, Smooth fish stock
- Poultry ballotine in the style of a "Marmite Sarthoise".
- First French white asparagus, Freekeh, Comté

## **DESSERT 10€**

- Selection of 3 cheeses <u>€7 (Excluding menu)</u>
- Selection of 5 cheeses
- NYC Skillet Cookie, Vanilla Ice Cream, Salted Butter Caramel, Chouchoux.
- Chocolate half sphere, Gianduja bavarian mousse, Shortbread with cocoa nibs,
   Macadamia nut praline.
- Exotic fruit Pavlova, Pineapple Sorbet.
- Mont Blanc du Bellifontain.
- Memory of a Sarthe schoolboy's snack.

a vraie cuisine, c'est quand les choses ont le goût de ce qu'elles sont..

AFIN DE REDUIRE CONSIDÉRABLEMENT VOTRE TEMPS D'ATTENTE AINSI QUE DE FACILITER LE TRAVAIL DE NOS PÂTISSIERS, NOUS INVITONS NOTRE AIMABLE CLIENTÈLE À BIEN VOULOIR COMMANDER, DANS LA MESURE DU POSSIBLE, LES DESSERTS EN DÉBUT DE REPAS. NOUS VOUS REMERCIONS POUR VOTRE COMPREHENSION.

