



Pêche du jour & Produits du Marché

TO BEGIN WITH

6 Oysters from "La Cabane Océane" in 3 ways, 21€
plain with pepper, jelly & fish roe, gratinated with dried beef cecina

Hake "chaud-froid" with grenobloise sauce, 24€
grated bottarga

2 Salmon tartare, cucumber & yuzu, 26€
tomato gazpacho, tartine with seaweed tartare

Foie gras terrine glazed with pineau, 27€
apple & almond chutney, fresh grapes

Royal sea raviole, 29€
lobster, langoustine, mussels, clams, whelks
head jus with basil & truffle

SEASIDE

Large sole meunière from our coasts, yuzu butter, 43€
broccoli mash with hazelnut oil, baby potatoes, snow peas, cherry tomatoes

Risotto with langoustines & baby cuttlefish, 33€
slow-braised bell peppers, Iberian chorizo, Parmesan cheese

Blue lobster from our fish tank (100g) 14€
butter with fresh garden herbs, seasonal vegetables & baby potatoes casserole

Today's fish market with basil & anchovy butter, 30€
eggplant caviar, baby potatoes, zucchini stuffed with tomato chutney, black olive coulis

INLAND

Farm poultry supreme stuffed with snails, 32€
thinly-sliced Anna potatoes, mushrooms, carrot cream, lovage emulsion

SWEET TREATS

Selection of cheeses from Marianne's dairy 15€

The must-have 70% chocolate fondant, 15€
sorbet of the moment & glass of liqueur wine

Citrus fruit assortment, crispy meringue, 15€
pomelo supreme, calamansi cream, blood orange sorbet

Purse crepe with seasonal fruits, 15€
orange coulis with Grand Marnier

Pan-browned apricots and peaches with pineau, 15€
broyé poitevin pastry, almond cream, rosemary ice cream

Desserts must be ordered at the beginning of the meal

All our dishes are cooked to order and require an average 25mn preparation.

Net prices in euros, taxes and service included.

All our dishes are home cooked.

All our meat is sourced in the European Union

