

# LUNCH MENU

FROM MONDAY TO FRIDAY, LUNCH ONLY

56 € STARTER / DISH / DESSERT

# AUTUMN MENU

81 € EXCLUDING DRINKS

Pilling mussel soup  
saffron pistil

Mediterranean seabream  
red kuri squash and grilled leeks

Veal knuckle with sage  
maquis and carrots

Fresh and matured cheeses  
local mixed salad leaves

Grilled and iced quince  
star anise light foam, pomegranate vinaigrette

# SIGNATURE MENU

110 € EXCLUDING DRINKS

Duck foie gras and poultry pâté en croûte

Perfect egg  
wild mushrooms and grape

Sea scallops from Brittany coasts  
beetroot and Timut berry

Maison Miéral pigeon  
turnip candied with orange

Fresh and matured cheeses  
local mixed salad leaves

Seasonal citrus  
pomelos sorbet