



French savoir-faire with the portuguese spirit

AUTUMN MENU : 38,00 €

STARTER • MAIN COURSE* • DESSERT

COUVERT

3,50€
Per person

Espelette pepper butter,
goat cheese cream with coffee and fleur de sel,
artisanal bread, quinoa toasts.

STARTERS

RUSTIC PÂTÉ EN CROÛTE 14,50€
Oxtail, mushroom duxelles and pistachio.

GREEN TIDE 13,00€
Oysters, kiwi, celery and granny smith jelly,
macadamia snow.

PUMPKIN PANNA COTTA 8,00€
Port-glazed grapes and Szechuan pepper.

SEA BREAM CRUDO 10,00€
Marinated sea bream, sauce vierge,
grapefruit and avocado.

MAIN COURSES

FISH

BOUILLABAISSE 3 FISH 27,00€
Rich fish broth and potatoes. +€5 with menu

PAN-SEARED BAR 23,00€
Jerusalem artichoke and mushroom jus.

SEARED TUNA 24,50€
Potato sabayon and wasabi, oyster reduction.

MAIN COURSES

MEAT

ROSÉ LAMB NOISETTE 35,00€
Sangria sauce, coconut mousseline
from paimpol. *not included
in the menu

BOURGUIGNON 28,00€
Beef fillet, bourguignon reduction
and seasonal vegetables. +€5 with menu

CONFIT BLACK PORK BELLY 23,00€
Alentejo black pork, pancetta, braised
cabbage and girolles.

VEGETARIAN

DECONSTRUCTED ENDIVE 16,00€
Endive and roquefort cream, poached egg,
walnut crumble and confit pear.

DESSERTS

BRETON SABLÉ AND APPLES 7,00€
Breton shortbread biscuit, caramelized
apples and tonka cream.

CHOCOLATE CREAM PUFF 8,00€
Chocolate chou pastry with black sesame
ganache and kumquat.

BAKED ALASKA 8,50€
Sponge cake, vanilla ice cream and grand
marnier flambéed meringue.

FRENCH CHEESE 10,00€
Selection of 3 cheeses. +€3 with menu