

## TASTING MENU

€79 per person

Cauliflower cream, scallop tartare and pepper tapenade



Semi-cooked foie gras with hazelnut crumble and pumpkin chutney



Sour granite with Chouchen



Scallops, brocolis mousseline, beetroot, turmeric beurre monté



Assortment of Breton cheeses, mesclun



Hazelnuts in lightness with pear



Lactose free



Gluten free

Origin of our meat : French origin except for the lamb which are of Irish origin.  
Allergens : the list of « allergenic » products is available with the **QR code** here against or from our Maître d'Hôtel.  
All our dishes are likely to contain traces of the 14 major allergens.

Supplement of €22 for «all-inclusive » customers wishing to discover the tasting menu  
The price is net, in Euros, VAT and service charge included.

