## Hors-d'cuvres

## In an aromatic broth

Crab in delicate gelée of Daïkon turnip,
Foam of lovage and warm claw

## Slightly smoked

Mr. Cailloux's cucumber in Gravlax,
Iced timbale with the last summer tomatoes

## In a warm oven

Delicate tartlet of cepes mushrooms,
Thin green beans with praline-hazelnuts

## Lasserre spirit

Macaroni gratin with artichoke and black truffles

## Main Courses

On blackcurrant shoots
Blue lobster from Loctudy, France, with berries,
Cream of red cabbage with black garlic, pressed juice

## Slowly poached

White turbot flesh on his milk,
Sauce of celtuce salad with Oscietre caviar

## In a nacre

Cod fish aiguillettes, coco beans from Paimpol extraction with sage, caramelized tomatoes and capers

## Roasted in a pan

Chicken from La Cour d'Armoise, smoked glazed turnips,
Bouillon linked with buckwheat butter and Kombu seaweed

## Fleurée of salt and épigramme of lamb

Saddle of baby lamb and steamed chanterelles mushrooms
Delicate and crunchy "Arlettes" of potatoes iodized
Unilateral
Beef tenderloin and beetroot with cacao dressing,
Real juice

## In concentrated milk

Groose filets with peated barley,

## Desserts

## Minute Foam <br> Chocolate from Peru "60\% cocoa" 27 <br> Thin slices of salted leaf

## Pan-fried on fire

Mr. Ragon's yellow plums with creamy honey and lemon caviar, Viognier sorbet

## Stewed and raw

Mr. Baud's figs cooked with red fruits,
Goat's milk sorbet in delicate crunchy gavotte
Lasserre spirit
Crepe Suzette flamed at your table

## Cheeses

Selection of fine cheeses

## Degustation menu

In six courses

Home-made linguine with dried yeast

[^0]
[^0]:    We guarantee our meat comes exclusively from France.
    Info on all allergens present on our menu are at your disposal
    waiting room
    15\% tax and service included - net prices in euros

