



Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012, and **Clement Courtemanche**, winner of the award Young Talent 2020 of the guide Gault & Millau
Our dishes can be shared

		Price
<u>Starters</u>		
Jerusalem artichoke <i>vegan</i>	in a creamy soup, grilled buckwheat, endive salad	13
Pumpkin <i>vegetarian</i>	mousseline with pink peppercorn, squash salad with citrus fruits	13
Salsify <i>vegetarian</i>	glazed with coffee, roasted garlic cream, crunchy tiles	16
Foie gras	pan-fried, sweet onions, quince confit, fresh horseradish, soy sauce	18
Trout	in gravlax style, beetroot pickles, buckwheat, pomegranate	16
<u>Main dishes</u>		
Risotto <i>vegetarian</i>	of seasonal mushrooms, black garlic, oyster leaves	16
Gnocchis <i>vegetarian</i>	of potatoes, sage cream, onions, pickles	16
Spinach <i>vegan</i>	in a velvety soup, sautéed artichokes, muscat grape, pomegranate molasses	16
Pollock	roasted fillet with a red wine sauce, celery confit, button mushrooms	24
Sea bass	pan-fried fillet, shiitake mushroom, fennel, cabbage turnip, meat jus	26
Turbot	grilled fillet, <i>Noirmoutier</i> potatoes, pointed white cabbage, white butter sauce	28
Scallops	cooked in a very hot pan, butternut purée, figatellu sausage, meat jus	27
Deer	roasted fillet, chestnut purée, beetroot, clementines	30
Veal	roasted fillet, carrots, grapefruit, lemon 'cédrat'	26
Duck	roasted fillet, parsnip purée, pear, soy sauce	20
Sides	rattes potatoes from <i>Noirmoutier</i> or parsnip purée	7
<u>Desserts and cheese</u>		
Cow tomme cheese <i>from Laurent Dubois, Meilleur Ouvrier de France</i>	rubbed with pinot noir, hot wine jelly, hazelnut	14
Mont-Blanc <i>gluten-free</i>	vanilla meringue, chestnuts, ginger confit, blackcurrant sorbet, rum	13
Chocolate	cream, sesame praline, chocolate sablé, fleur de sel, black sesame ice cream	13
Apple	tatin style, vanilla cream, cider caramel, Granny Smith sorbet	13
Tapioca <i>vegan, gluten-free</i>	with coconut milk, mango, passion fruit, coriander, passion fruit sorbet	13
Tasting menu for two <i>49 euros per person</i>	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	98
Tasting menu for three <i>49 euros per person</i>	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	147
Vegetarian menu	1 vegetarian starter + 1 vegetarian main + 1 dessert or cheese	37

If a tasting menu is ordered, all the table is on menus
The list of allergens is available upon request
Prices are in euros and include all taxes and service charge