

Menu

Retour du Potager

18-27 JUNE

39,00€

Available every weekday lunchtime from Wednesday to Friday

STARTERS OF YOUR CHOICE

DUCK BREAST TARTARE

Foie gras and apricots

CHILLED PEA CREAM

With mint and fresh goat cheese

MAIN COURSES OF YOUR CHOICE

PORK TENDERLOIN

Honey mustard sauce, crushed potatoes and mushrooms

ROASTED SEA BREAM

Citrus vierge and leek fondue

LINGUINE

Tomato basil sauce and mozzarella

DESSERTS OF YOUR CHOICE

PAVLOVA

Exotic fruits and lemon

BRETON SHORTBREAD

Rhubarb compote and fresh strawberries



Menu en Cinq Cotes

76,00€

Available in the evenings from Wednesday to Friday, as well as on weekends (except Sunday evening)

SWEET WOODRUFF

Smoked trout, cured egg yolk, and toasted bread

OXALIS

Marinated tomatoes and kaffir

VERBENA

Rhône crayfish, concentrated bisque, and melon

HOGWEED

Arctic char, zucchini blossom, and shellfish

ELDERFLOWER

My grandmother's clafoutis

MEADOWSWEET

Roasted apricots, creamy rice pudding, and sorbet



Menu en Sept Etapes

97,00€

Available in the evenings from Wednesday to Friday, as well as on weekends (except Sunday evening)

SWEET WOODRUFF

Smoked trout, cured egg yolk, and toasted bread

OXALIS

Marinated tomatoes and kaffir

VERBENA

Rhône crayfish, concentrated bisque, and melon

HOGWEED

Arctic char, zucchini blossom, and shellfish

YARROW

Allaitons lamb, served with artichoke

WORK INSPIRED BY OUR ALPINE PASTURES, COOKED OR AGED

ELDERFLOWER

My grandmother's clafoutis

MEADOWSWEET

Roasted apricots, creamy rice pudding, and sorbet

