

Chef Jérôme, Tom, Titouan and his team present a short menu highlighting our local producers who do sustainable and responsible farming.

Glénan Menu

69€

4 Plates (2 vegetal starters, I main course to select, I dessert)

Zucchini, Raw and Creamy, Refreshed with Kalamansi

Tomato and Red Bell Pepper, Lightly Smoked Condiment

Pollack, Beans from our producers, Virgin Sauce

Ou

The Lamb from Trevignon with garden's herbs Thyme Juice

> Candied Carrot with Honey, Pop Corn Ice Cream

