

*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, 1 main course to select, 1 dessert)*

*Like the Artichoke of my Childhood,  
Buckwheat and Mustard from Rance's banks*

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*Squash from our producers with Zaatar,  
Gnocchis and herbs from the Garden*

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*Poached Pollock in Buttermilk,  
Leek and Shiitake*

*Or*

*The Lamb from Trevignon Land,  
Filled Cabbage, Strong Black Garlic Juice*

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*Around the Chocolate,  
Cocoa Beans Ice Cream*

