

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

Plaisir Menu

89€

5 Plates (2 starters, 2 main courses, 1 dessert to select)

*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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*John Dory from our coast,
Cauliflower in different textures, Buttery foam*

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*Pigeon from Fabien,
Celery and Truffle, Pigeon's Juice*

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*Around the Chocolate,
Cocoa Beans Ice Cream*

Or

*Fig, Crispy Gavotte,
Curcuma and Ginger*

