



# MENU

## FLAVORS FROM FARM TO SEA MENU

59  
per person

### STARTER

Organic beetroot salad, walnut oil, apple textures, our ricotta

### MAIN COURSE

Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula

### OR

Chicken supreme, Tagine sauce, orzotto and capers

### DESSERT

Banana cheesecake, peanut with salted caramel, pitanga sorbet

WINE PAIRING  
(3 Wines)

28,50  
per person

## TERROIR MENU 4 MOMENTS

79  
per person

Tuna tataki, mango, coriander, avocado and wasabi purée

Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages

Suckling pig belly, cider sauce, potato fricassée, parsnip, romanesco cabbage and sautéed apple

Sablé breton with passion fruit cream, tropical fruit and banana ice cream

WINE PAIRING  
(4 Wines)

38  
per person

## STARTERS

Leek cream with sourdough toast, marinated dry skipjack	14
Organic beetroot salad, walnut oil, apple textures and our ricotta	17
Tuna tataki, mango, coriander, avocado and wasabi purée	21
Duck foie gras terrine, dried fruit chutney	21
Beef tartare with oyster touch, kimchi and wakame mayo, salmon roe	21
Tomato salad with creamy burrata, arugula, pesto sauce, tamarillo vinaigrette	21

## MAIN COURSES

Roasted snapper fillet, sautéed vegetables, quinoa, beurre blanc with coriander olive oil	38
Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula	32
Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages	38
Chicken supreme, Tagine sauce, orzotto and capers	30
Suckling pig belly, cider sauce, potato fricassée, parsnip, romanesco cabbage and sautéed apple	39
Lamb carré, fennel textures, chickpea panisse, Galician olive sauce	38
Grilled beef tomahawk, organic pak choi, mixed salad with balsamic vinaigrette, homemade fries (2pax)	9/100gr (900gr to 1100gr)

## DESSERTS

Selection of national and international cheeses with homemade crackers	21
Sablé breton with passion fruit cream, tropical fruit and banana ice cream	16
Banana cheesecake, peanut with salted caramel, pitanga sorbet	16
Organic strawberries with lime foam and basil sorbet	16
Chocolate cremeux with raspberry, pistachio ice cream	16

Available upon request: Vegetarian menu | Children's Menu | Lactose and gluten free options

Prices are in Euros, VAT included.