



DINNER MENU

STARTER

Chilled Guzman potato with cured Amberjack, caper and sea herbs, sauce Marine 'prestige'

or

Foie gras 'mi cuit' with Corno di toro and Aubergine, chilled Tomato consommé with Japanese curry
(Supplement €10)

INTERMEDIATE

Heritage pork Agnolotti with Lobster XO, beetroot and Black pepper sauce

or

Fusilloni 'Metodo Massi' with fermented Carrot sauce, Hazelnuts and Rossini Sturgeon Caviar
(€10 Supplement)

MAIN COURSE

Wild Red Snapper cooked in brown butter, grilled Cabbage and Mussels with green Curry

or

'Maison Burgaud' Duck, Chantarelles, Courgette and pickled Grapes. Walnut cream and Duck leg ragout

or

Entrecote of Australian Wagyu Beef, fricassee of Paimpol beans, white Onions, aged Parmesan cream and Black truffle sauce
(€15 Supplement)

CHEESE & DESSERT

Delectat Sheep and Goat cheese with fermented Honey and Spelt Bread
(€15 Supplement)

or

Le Grand Dessert

A variety of desserts that capture the essence of different moods and seasons

3 Course - €95

4 Course - €105

'Carte Blanche' - €140

6 Course Surprise Tasting Menu