Weekend Menu

Saturdays and Sundays · Autumn/Winter 2026

The chef's suggestions

Starters

Beef cheek
Confit beef cheek medallion with a foie gras centre, grilled leeks, horseradish vinaigrette. **€12.50**

Egg
Fried egg with a mushroom and shiitake cream, persillade. **€9.50**

Sea trout
Breton sea trout with dill, tartare with winter fruit pieces. **€10.50**

Main courses

Straw-reared pork
Roast tenderloin and crispy shoulder, tuberous chervil, pommes dauphine, Anjou red wine jus. **€19.50**

From the sea
Pan-seared scallops and fish from the local auction, Oriental-spiced broth, couscous vegetables. **€19.50**

Vegetarian
Melting ravioles with autumn vegetables and farmhouse blue cheese from the Bois Rouzé. **€16.00**

Cheese

Plate of two cheeses **€3.50**
Plate of three cheeses **€5.00**

Desserts

Almond
Almond "pebble", fig jelly and crunchy praline. **€9.00**

Banana
Upside-down banana tatin, vanilla farmhouse crème fraîche. **€9.50**

Dulcey chocolate
Soft pecan sponge, light Dulcey chocolate mousse, mango cream. **€9.50**

Children's menu (up to 10 years)

Burger patty and chips, artisan ice cream or brownie, glass of cordial included. **€11.00**

**All our meat is of French origin.* *Vegetarian dish*

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