





We are open

FROM MONDAY TO FRIDAY

LUNCH

12 PM TO 1.30 PM

FROM MONDAY TO THURSDAY

DINNER

7 PM TO 8.30 PM

Signature Menu

PROPOSED BY CHEF GUILLAUME BOYER



STARTER+ MAIN COURSE + DESSERT
DRINKS NOT INCLUDED

31€

STARTER

CREAMY CHAYOTE WITH GREEN COCONUT CURRY, TOFU WITH SRIRACHA AND SWEET AND SOUR SOY SAUCE 

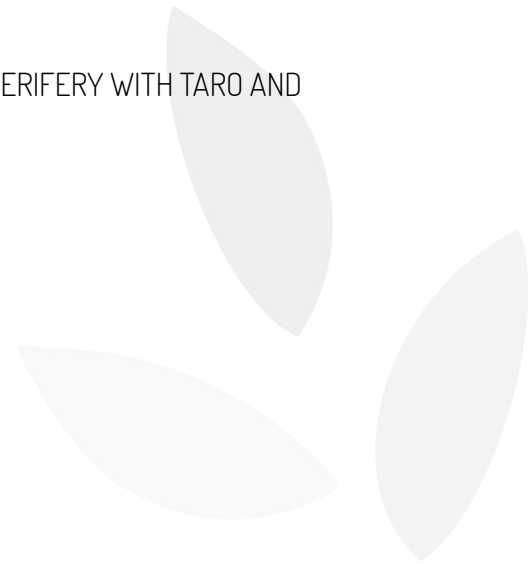
MAIN COURSE

VEAL PAVE WITH BLACK PEPPER FROM VOANTSY PERIFERY WITH TARO AND CHESTNUTS

DESSERT

MANGO AND BLACK SESAME MEET

The list of allergens is available on request



Carte



STARTERS

EGG PARFAIT, SPINACH, SMOKED DUCK BREAST AND SAFFRON CREAM.....	9€
PRESSED POULTRY, TARTAR SAUCE AND LAMB'S LETTUCE	8€

MAIN COURSE

FISH OF THE DAY, RISOTTO CON MARISCO Y QUESO PARMESANO	18€
FILET MIGNON OF PORK, MASHED POTATOES AND SHITAKÉ OYSTER MUSHROOMS	18€

DESSERTS

TRIO OF CHEESES.....	9€
MELTING PEAR, CARAMEL WITH FLEUR DE SEL FROM THE ISLAND OF GUERANDE.....	9€
GOURMET COFFEE OR TEA WITH THESE 3 MIGNARDISES	9€
SNICKERS REVISITED.....	9€

Children Menu

UNTIL 10 YEARS OLD

MAIN COURSE + DESSERT

Drinks not included

MEAT OR FISH OF THE MOMENT +
2 SCOOPS OF ICE CREAM (VANILLA OR CHOCOLATE)

15€

The list of allergens is available on request