

Damien PIOCHON
and his team propose:

Menu-carte at 59 Euros

composed of a first course, a main course (fish or meat),
and either cheese or dessert

or

Menu-carte at 71 Euros

composed of a first course, a main course (fish or meat),
cheese and dessert

You can also choose « à la carte »

*Every day our Chef and their team propose you some suggestions;
do not hesitate to ask us about them.*

Starters

HALF-COOKED FOIE GRAS

almond and apricot declination 23 €

LOBSTER

in two ways, tarragon vegetable broth, spring peas 28 € (supp. 6€)

MACKEREL

marinated tataki way, artichoke, coriander-orange carrot broth 20 €

Fish

JOHN DORY COOKED ON ONE SIDE

*cockle tartare, broccoli and horseradish cream,
breton curry emulsion 35 € (supp. 5€)*

Meat

BEEF FILLET

morel mushroom and torrefied buckwheat cake 31 €

** Premium veal, not included in any menu **

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VEAL CHÖP (350g)

casserole of baby vegetables from Eric Roy and sautéed potatoes 40 €

Cheese

selection of refined cheeses by « the Raimbault family » 12 €

Desserts

APRICOT

pan-fried with Cubede black pepper, Montlouis sabayon 12 €

RASPBERRY-CHOCOLATE

as a cream, sorbet, cocoa marshmallows 12 €

GRAND-MARNIER SOUFFLE 12€

Pressoir Menu

For lunch only

MENU-PRESSOIR AT 37 EUROS (2 courses including 1 glass of wine and a coffee)

MENU-PRESSOIR AT 43 EUROS (3 courses including 1 glass of wine and a coffee)

For lunch or dinner

MENU-PRESSOIR AT 33 EUROS (2 courses excluding drinks)

MENU-PRESSOIR AT 39 EUROS (3 courses excluding drinks)

Starters

PERFECT EGG

sesame crust, local miso and hummus wafer, spinach espuma **13 €**

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SWEET PEPPER AND TOMATO GASPACHO

tomato tartare, burrata and basil sorbet **13 €**

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Main-courses

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SNACKED KING PRAWNS

risotto flavoured with nori seaweed, wasabi foam **22 €**

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VEAL

*marinated with black pepper blend, torrefied quinoa,
watercress coulis, glazed salad* **22 €**

Desserts

RUM BABA CAKE

fresh and poached strawberries, lime sorbet **11 €**

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BROWNIES

Tonka and pecan nuts, praline and caramelized hazelnut ice cream **11 €**

- Net prices -

Vegetal menu

This menu (starter, main course and dessert) is at the rate of 31 Euros

Starters

SPINACH ESPUMA

Miso and chick peas wafer, fresh salad and raspberry dressing **11 €**

ARTICHOKE

in different ways, sour carrot with coriander **11 €**

Main-courses

BROCCOLI

with horseradish, roasted cauliflower, torrefied buckwheat cake **16 €**

EGGPLANT

as a steak, zucchini spaghetti, tomato coulis **16 €**

Desserts

RHUBARB AND STRAWBERRY SOUP

with lemon balm, lemon sorbet **10 €**

APRICOT

poached in almond milk, basil sorbet **10 €**

END

- Net prices -

Children menu

(up to 12 years)

Main course **16 Euros**

First course + main course or Main course + dessert **19 Euros**

First course + main course + dessert **22 Euros**

Starters

TERRINE OF THE MOMENT



SALMON SMOKED AT THE CHÂTEAU

Main Courses

LINGUINI PASTA BOLOGNESE



CHOPPED STEAK

sautéed potatoes

Desserts

COOKIE, HAZELNUT AND CHOCOLATE CREAM



APPLE BRIOCHE, VANILLA ICE CREAM

- Net prices