

Terres du Val

Mitonné of brown mushrooms, chestnuts,
prunes, savory, peaty consommé

The herring and potato game,
gribiche, Sturia caviar

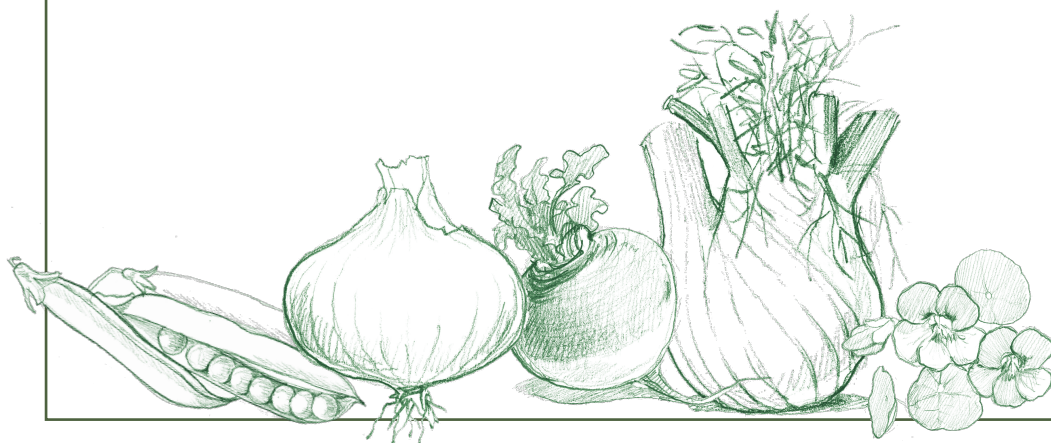
In the spirit of mussels-chips: roasted mussels,
pickled shallots, garden lovage

One-sided pike-perch, market garden julienne,
Guéméné-style brown juice

Carbonade with truffles, celery croquette,
Terres du Val sabayon

Naxhelet honey and pollen, babas,
Verlaine citrus fruits

6-COURSE MENU : 98,00€



We do not offer a special menu
for children.

Cerisier

86m leeks, creamy yellow,
burnt purée

One-sided pike-perch, market garden julienne,
Guéméné-style brown juice

Duck anatomy, garden shiso,
brown mushroom, sweet and sour juice

La Belle Hélène, vanilla diplomat, 54% sauce

4-COURSE MENU : 75,00€

Maraîchage

86m leeks, creamy yellow,
burnt purée

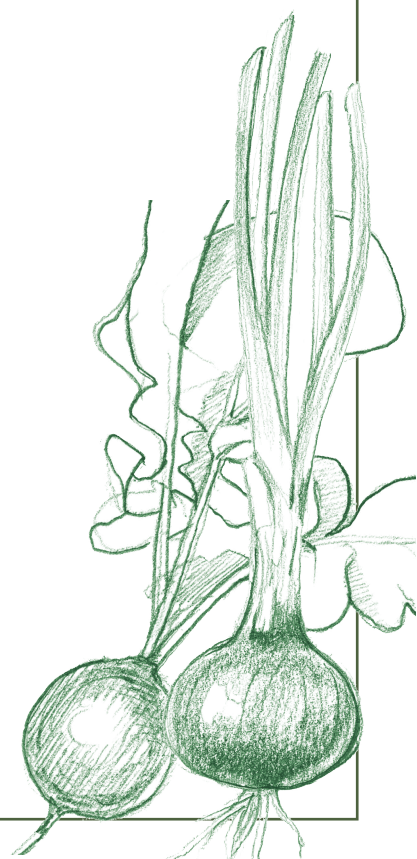
Mitonné of brown mushrooms, chestnuts,
prunes, savory, peaty consommé

Artichokes cooked in a variety of ways,
spätzle, rocket, cheese from the plateau

Garden beetroot, tagetes anglaise,
praline brioche with sauce

4-COURSE MENU : 68,00€

We do not offer a special menu
for children.



Starters

Mitonné of brown mushrooms, chestnuts, prunes, savory, peaty consommé	23,00€
The herring and potato game, gribiche, Sturia caviar	28,00€
86m leeks, creamy yellow, burnt purée	21,00€

Main courses

Artichokes cooked in a variety of ways, spätzle, rocket, cheese from the plateau	36,00€
Duck anatomy, garden shiso, brown mushroom, sweet and sour juice	51,00€
One-sided pike-perch, market garden julienne, Guéméné-style brown juice	48,00€
Carbonade with truffles, celery croquette, Terres du Val sabayon	49,00€

Desserts

Garden beetroot, tagetes anglaise, praline brioche with sauce	17,00€
Naxhelet honey and pollen, babas, Verlaine citrus fruits	17,00€
La Belle Hélène, vanilla diplomat, 54% sauce	17,00€
Pascal Fauville's cheese cart	20,00€