

Terres du Val

The mackerel and potato game,
gribiche, Sturia caviar

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

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 squash,
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

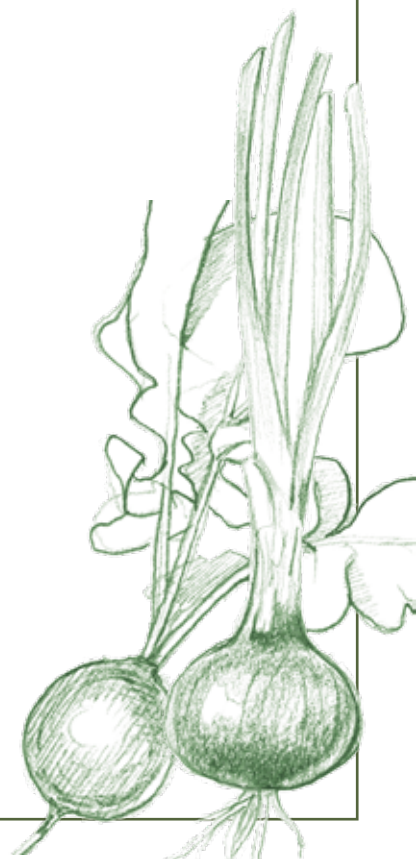
Mitonné of brown mushrooms, chestnuts,
prunes, savory, peaty consommé

Tatin of Brussels sprouts, grated Chavignol cheese,
walnuts and Naxhelet honey

Garden beetroot, tagetes anglaise,
praline brioche with sauce

4-COURSE MENU : 68,00€

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Starters

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

Main courses

Tatin of Brussels sprouts, grated Chavignol cheese, walnuts and Naxhelet honey	34,00€
Duck anatomy, garden squash, brown mushroom, sweet and sour juice	54,00€
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€