

*The Menu may be subject to some changes depending on seasonal produce and availability.
Thank you for your understanding.*



Menu Dégustation en 3 plats 89 €

(According to your choice)

Starter, Fish and Meat, Cheese and Dessert

Menu du Moulin 35€

This menu is served for lunch only: Starter, Main course and Dessert

Menu « Au bord de l'Huisne » 49 € *

Starter, Main course : fish or meat, Cheese and Dessert

** Menu included in the Half-Board formula*

Supplements on certain dishes are added onto the price of the Menu du Moulin, the Menu au bord de l'Huisne, and the Half-Board formula as well as the à la Carte dishes.

A la Carte

***Starters : 15 €
Main course : 22 €***

***Cheese : 13 €
Dessert : 12 €***

Please take into consideration that dishes from the A la carte menu take 40 minutes to prepare.

Starters

- * Pumpkin cream, squid ink toast, fish pie and smoked haddock
- * Veal shank ravioli in a light Jerusalem Artichoke sauce and sage juice
- * Garlic seasoned gnocchis with parsley velouté, fricassée of snails
- * Duck Foie gras terrine with apple chutney +15€
- * Roast langoustine and crispy crabmeat, citrus red quinoa +16€

Fish

- * Fish on a bed of cabbage, lemon emulsion
- * Pan-fried Sea Bass or John Dory (catch of the day, depending on availability), truffle risotto, concentrated sauce +20€

Meat

- * Pork pluma and small pieces of porc cheek, mashed potato, light broccoli sauce
- * Crispy veal shoulder, Autumn vegetable tartare, sweet spicy sauce
- * Grilled rack of lamb, small white haricot Paimpol beans in a curry & thyme sauce +20 €
- * Roasted veal sweetbread hearts, conchiglioni pasta stuffed with mushrooms, cinnamon juice + 25€

Desserts

- * Percheron puff-pastry desert with calvados ice cream
- * Pear Pavlova
- * Coconut Panacotta, coconut crisps, pan-fried exotic fruits + 6 €
- * Tanzanian melting chocolate cake, vanilla ice cream + 7 €