Root vegetable from our farmers / cep mushroom / walnut / romaine lettuce

Lightly cooked sea bream from Noirmoutier / carrot / marigold / smoked yogurt

Sea scallop from Normandy / cauliflower / caviar

Warm partridge and foie gras pâté / bitter salad

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Wild turbot from Brittany on the ember / red onion / girolle / bone morrow

Line-caught sea bass from Opal coast on the griddle / squash / cockle / bottarga

Crispy blue lobster / radish / red orach / red pepper

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Roasted venison with pepper / beetroot / wild sloe

Chicken from Culoiseau in stuffed squid / rice / black trumpet

Grilled silk grain veal / cabbage / sweet pepper / hop

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Fresh and matured cheeses

—

Fig flower

Vanilla pod from Madagascar

Cocoa pod

Citrus flower

Baba with your choice of rum

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DECOUVERTE MENU
three dishes, cheeses and dessert 375 €

—

COLLECTION MENU
five dishes, cheeses and dessert 425 €

These dishes can be requested in a vegetable version

Amaury Bouhours, Cedric Grolet and their teams

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.

WE GUARANTEE THE ORIGIN OF ALL OUR MEAT, FISH AND MOLLUSC, AVAILABLE UPON REQUEST.

IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.

AUTUMN 2026

OUR RESTAURANT HAS THE ECOTABLE LABEL. THIS LABEL REWARDS OUR ECO-RESPONSIBLE AND ETHICAL COMMITMENT, WHICH IS EXPRESSED EVERY DAY THROUGH THE PRODUCTS WE WORK WITH AND OUR EFFORTS TO REDUCE OUR IMPACT ON THE ENVIRONMENT.

écotable