



My cuisine is dedicated to nature. Exclusively seasonal, it favors the work of artisans of the earth and the sea who practice authentic methods and offer a very high quality of taste and nutrition.

The dishes I imagine are the interpretation of the ephemeral, of a sunlight or stars in a season. The menu follows its path, from the Saint James vegetable garden to the ocean, to blossom fully at your table.

I am passionate about the ocean, its fish, shellfish, seaweed and seaside herbs. An eco-responsible approach to cooking is essential if we want to continue to enjoy the resources of our land. Let's preserve it together!

It is also essential to cultivate the human aspect by strengthening relationships with all the people who are the essence of my cuisine: pickers, market gardeners, fishmongers, breeders, whose methods respect the environment. And of course my entire team.

I welcome you to my world.







LUNCH

starters

GRILLED SQUID, RHUBARB AND MINT 21

SQUASH, CITRUS AND MUSSELS from the Bay of "MONT SAINT MICHEL" 24

tartar of Black mullet and Bottarga 24

fine mushroom tart, cream of "paris" 28

DISHES

Line whiting, celery and seaweed 38
scallops, chard and citrus fruits 45
roast poultry culoiselle, new carrots and peanuts 41
pigeon pie 40
hare a la royale "antonin carême" style 79
roasted cauliflower and rape 28

Desserts

Roasted pear with carameL, Buckwheat 12

Lemon kombawa, sansho pepper 14

fig, Hazelnut 15

— Lunch cluв ——

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starter/ main course or main course/ dessert 50 euros starter/main course/dessert 65 euros

—suggestion of the day—

veal chop from corrèze, vegetables from the garden 120 euros (served for two persons)

