

LUNCH MENU

Spring 2017

*Crunchy of goat cheese in the sorrel
Vegetables cooked in a salted crust*

Lobster cannelloni, courgette,
lightly spiced condiment

Chicken from Culoiseau, celery, fresh herbs

Cheeses

Fruits & sorbets

Strawberry, acidulated rhubarb
and Bataks berry

Chocolates from our Manufacture

Menu 130 €

Starter, main course and dessert 110 €

Starter and main course or main course and dessert 85 €