CAPTAIN'S MENU

9 fine oysters from the Golfe du Morbihan (n°2)

or

Duck foie gras, spicy mango tartare

or

Tuna samosas with coriander, spicy sauce and balsamic vinegar

Guinea fowl supreme, cabbage and port sauce

or

Sea bass fillet cooked on the plancha, lemon verbena sauce, baby potatoes

Cheese plate with mixed salad

or

The Chocolate Cake

or

Apple sweet cake, tea mousse

3-course menu (1 starter) – €40 4-course menu (2 starters) – €52.50