



Menu in Seven Services 95 €/pers

Food and wine pairing: 190 €/person (5 glasses of wine)

*(This menu must be chosen by all the guests at the table
and is available until 1.15pm or 9.15pm at the latest)*

Cray fish from the Bretagne Coast,
in tartare and roasted, declinaison of radish and citrus

Truffles "Tuber Aestivum" from Guillaume Ge
with parmesan risotto

Scallop,
as a carbonara like a chartreuse idea, fishbones brown juice

Duckling of Barbary,
smoked fillet with hazelnut crust, candied potatoes
stuffed with mushrooms and juice of hazelnut oil

Selection of cheeses by Pierre Rollet and local producers

Pear,
roast in Kalamansi juice, honey medovik biscuit, Williamine pear sorbet

Chocolate and Coffee,
in transparency, coffee ice cream flavored with beer and buckwheat in different textures

Logis de la Cadène
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