



Menu in Three Services 70€/pers
Food and wine pairing: 140 €/person (3 glasses of wine)

Truffles "Tuber Aestivum" from Guillaume Ge
with parmesan risotto
or
Cray fish from the Bretagne Coast,
in tartare and roasted, declinaison of radish and citrus

Sole,
with roll of Colonnata's bacon, grilled butternut, crispy pumpkin and yuzu sabayon
or
Duckling of Barbary,
smoked fillet with hazelnut crust, candied potatoes
stuffed with mushrooms and juice of hazelnut oil

Pear,
roast in Kalamansi juice, honey medovik biscuit, Williamine pear sorbet
or
Chocolate and Coffee,
in transparency, coffee ice cream flavored with beer and buckwheat in different textures

Pierre Rollet cheeses selection and local producers: 18€

Logis de la Cadene
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