



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)*

Langoustine,
as a tartare, freshness of quinoa, caviar from « Perlita House », celery and green apple sorbet

Truffles “Tuber Aestivum” from Guillaume Ge
in risotto melted with parmesan

Red Mullet,
cooked in two ways, courgette and flowers in different shapes, fish soup with saffron

The Squab by Marie Le Guen,
roasted on a chest, candied thighs, carrots from Mr Latour farm in different ways,
carcass juice

Cheese selection by « Pierre Rollet et Producteurs locaux »

Raspberry
fresh, iced and compote, fluffy meringue and tarragon pesto

Soufflé
cherry and chocolate, griottes ice cream