



Menu

Take off

Watermelon finger , ricotta with basil and spiced crabmeat	€12.00
Pan-fried escalope of foie gras , rhubarb purée with Timiz pepper	€13.00
Heart of smoked salmon , cucumber jelly with Espelette pepper, lemon emulsion	€12.00
Gourmet salad from local growers	€11.00
Carpaccio of old tomato varieties , buffalo salpicon	€12.00

Cruise

Red quinoa , ratatouille, herb jus	€22.00
Fillet of beef , tiny Noirmoutier potatoes and garden peas à la française, tapenade jus	€33.00
Fillet of sea bass , assortment of carrots, jus with Vadouvan spices	€31.00
Stuffed saddle of lamb , vegetable millefeuille and potato cake	€32.00
Squid cooked in a wok , baby early vegetables	€30.00

Soft landing

Raspberry sorbet éclair , created by Lenôte	12.00 €
Sweetness and chocolate	12.00 €
Vanilla and strawberry vacherin	11.00 €
Fontainebleau red fruit	11.00 €
Gourmet coffee	11.00 €