The Menu

Starters — 12 €

- Thin tart with ash goat's cheese and seasonal vegetables.
- Mixed seafood, mango coulis and melon balls.
- Italian-style veal carpaccio, cooked at low temperature.
- Skewer of guanciale-coated pork, ripe reduction.
- Tuna tataki with pistachio and vegetable mini-makis.

Dishes: — 25 €

- Vegetable fusilli with tomato and pepper compote.
- Halibut fillet with sumac butter, squid ink tagliatelle and roasted green vegetables.
- Challans black chicken with foie gras sauce, pan-fried courgettes in two colours and roasted mitrailles potatoes.
- Veal paupiette with country terrine, thyme jus and steamed baby vegetables.
- French Faux filet parsley, beurre maître d'hôtel with chimichurri, gratin dauphinois.
- Welch Fleur de Lille style.

Desserts: — 12 €

- Profiteroles with violet.
- Chocolate, caramel and coconut mousse entremet.
- Melon crème brûlée.
- Revisited Pavlova with red fruit compote, strawberry crème montée, lime coulis.
- Corsican Tomme of ewe's milk cheese with pear crisps.

All our dishes are home-made from fresh ingredients

Vegetarian dish