

Seasonal Menu

37€

A Stroll Between Land, Sea & Vegetal

Appetizer

[Starters]

Variation around the Mushroom with Hazelnut oil and crisp cake

or

Marinated Monkfish / Pumpkin cream and Autumn Oil

[Dishes]

Roasted Pollack with Black Lemon Butter,
Celery Rave Cooked with Miso / Mirin Juice

or

Roasted Duckling with Leather Pepper Flavor/
Quince Marmelade, Red Cabbage

[Desserts]

Iodized Pear Flavor / Spirulina Cake and Decoction / Natural Sorbet

or

Hazelnut Sweetness : Hazelnut Cake, Cream and Sorbet

- *If you want a dish other than the one offered on the 37 € menu, refer to the map. A supplement will be charged to you.
Seasonal menu: Starters 8€ / Dishes 21 € / Desserts 8€*

[Agreement between dishes and wines]

In **2 Stages** : Agreement dishes/wines (10.5 cl) with your menu : **18€**

In **3 Stages** : Agreement dishes/wines (10.5cl) with your menu : **26€**

La Carte

According to the Seasons &
Inspiration of the moment

Appetizer

[Starters]

Smoked Scallops with Jerusalem Artichoke Textures : 18
In Soubise, Crunchy Salad & Herbaceous Oil

Shellfishes of the moment with Vermouth, 15
Roscoff Onion Lipig / Seaweed Marshmallow

[Dishes]

Return from Fishing according to the inspiration of the Moment : *Suggestion announced when you arrive*
Scallops, Lobster from our coasts, Wild Bass, Brill, John Dory...

Roasted Veal Sweetbread with Nutmeg Butter / Braised Blood Carrots in their Juice, 34
Natural Pulp & Reduced Carotene Extraction

Vegetarian Dish of the Moment Inspired by Grégory 26

[Desserts]

Cep and Chocolate Valhrona in Sweet Flavors / Half-Cooked with Manjari chocolate, 11
Ganache in a Boletus Crust / Natural Ice Cream

Refined Cheeses from Maison Kérouzine accompanied by Muesli 11
Quince jelly / Semi-salted butter

- *Choice of desserts also possible in the Seasonal Menu at 37€ (8€)*

[Agreement between dishes and wines]

In **2 Stages** : Agreement dishes/wines (10.5 cl) with your menu : **18€**

In **3 Stages** : Agreement dishes/wines (10.5cl) with your menu : **26€**

Teasting Menu

74€

Served only in the evening

This menu is composed for all the guests of the same table

[7 - Course Menu] Proportioned dishes

Appetizer

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Smoked Scallops with Jerusalem Artichoke Textures :
In Soubise, Crunchy Salad & Herbaceous Oil

Shellfishes of the moment with Vermouth,
Roscoff Onion Lipig / Seaweed Marshmallow

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Return from Fishing according to the inspiration of the Moment :
Scallops, Lobster from our coasts, Wild Bass, Brill, John Dory...

Roasted Veal Sweetbread with Nutmeg Butter / Braised Blood Carrots in their Juice,
Natural Pulp & Reduced Carotene Extraction

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Ripened Cheeses in Supplement 8

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Cep and Chocolate Valhrona in Sweet Flavors / Half-Cooked with Manjari chocolate,
Ganache in a Boletus Crust / Natural Ice Cream

Iodized Pear Flavor / Spirulina Cake and Decoction / Natural Sorbet

[Agreement between dishes and wines]

In **4 Stages** : Agreement dishes/wines (8.5 cl) with your menu : **32€**

In **5 Stages** : Agreement dishes/wines (8.5cl) with your menu : **39€**

Lunch Menu

Served for lunch from Tuesday to Friday
excluding public holidays

[Starter] / [Dish] / [Dessert]

26.5€

- Formula announced orally when you arrive

Discover the cuisine of Grégory Olivette
through the [Lunch Formula]
Savor authentic and simple cuisine.



LAND, SEA & VEGETAL

Le p'tit Goustan

SEA / our fish & shellfish come from sustainable fishing, small boats and wholesalers who follow seasonality, **LAND** / products from small producers, **VEGETAL** / short circuits for more freshness and flavors. ■

Carte & Menus