

# Seasonal Menu

39€

A Stroll Between Land, Sea & Vegetal

Appetizer

[ Starters ]

Semi-cooked Mackerel  
Variation around Citrus Fruits : candied, marinated and Tangy orange

or

Milk Ravioli, Fresh Goat Cheese Variation around Red Beetroot

[ Dishes ]

Roasted Pollock with Sea Lettuce Turnip, Oyster Tartare and Seaweed Cream

or

Roasted Pig, Potatoes with Blood Sausage Cider Cream

[ Desserts ]

Fennel with Olive Oil Ice cream, Honey and lemon Jelly

or

Sweet Cake with Buckwheat and Oat Milk, Buckwheat Popcorn

- *If you want a dish other than the one offered on the 39 € menu, refer to the map. A supplement will be charged to you.*  
*Seasonal menu: Starters 9€ / Dishes 22 €/ Desserts 8€*

## [ Agreement between dishes and wines ]

In **2/3 Stages** : Agreement dishes/wines ( 10.5 cl ) with your menu : **17€ / 24€**

A rigorous selection of wines, a selection that expresses the terroir.

In **2/3 Stages** : Agreement dishes/wines "WINES PREMIUM" ( 10.5 cl ) with your menu : **22€ / 32€**

Wines selected on the basis of excellence : the complexity of the wine, its overall balance, its length in the mouth and its aromatic intensity.

# La Carte

According to the Seasons &  
Inspiration of the moment

## Appetizer

### [ Starters ]

Scallop Carpaccio, Vegetables and Shellfish Bouillon 18

Discovery of the Foreshore : Iodine Chips, Cockle and Razor Clams,  
Scampi, Squid and Little Fish 19

### [ Dishes ]

Discovery of the Foreshore :  
Iodine Chips, Cockle and Razor Clams, Scampi, Squid and Little Fish

Roasted Beef with Smoked Eel Butter, Roscoff Onions, Eel Juice 36

Vegetarian Dish of the Moment Inspired by Grégory 26

### [ Desserts ]

Half Cooked chocolate cake with Mushrooms and Truffle Oil, Mushrooms Ice cream 11

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

- *Choice of desserts also possible in the Seasonal Menu at 39€ (8€)*

## [ Agreement between dishes and wines ]

In **2/3 Stages** : Agreement dishes/wines ( 10.5 cl ) with your menu : **17€ / 24€**

A rigorous selection of wines, a selection that expresses the terroir.

In **2/3 Stages** : Agreement dishes/wines " **WINES PREMIUM** " ( 10.5 cl ) with your menu : **22€ / 32€**

Wines selected on the basis of excellence : the complexity of the wine, its overall balance, its length in the mouth and its aromatic intensity.

# Teasting Menu

75€

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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Scallop Carpaccio, Vegetables and Shellfish Bouillon

Discovery of the Foreshore : Iodine Chips, Cockle and Razor Clams,  
Scampi, Squid and Little Fish

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Discovery of the Foreshore :  
Iodine Chips, Cockle and Razor Clams, Scampi, Squid and Little Fish

Roasted Beef with Smocked Eel Butter, Roscoff Onions, Eel Juice

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Ripened Cheeses in Supplement 8

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Half Cooked chocolate cake with Mushrooms and Truffle Oil, Mushrooms Ice cream

Fennel with Olive Oil Ice cream, Honey and lemon Jelly

## [ Agreement between dishes and wines ]

In **2/3 Stages** : Agreement dishes/wines ( 10.5 cl ) with your menu : **17€ / 24€**

A rigorous selection of wines, a selection that expresses the terroir.

In **2/3 Stages** : Agreement dishes/wines "WINES PRENIUM" ( 10.5 cl ) with your menu : **22€ / 32€**

Wines selected on the basis of excellence : the complexity of the wine, its overall balance, its length in the mouth and its aromatic intensity.

## Lunch Menu

Served for lunch from Tuesday to Friday  
excluding public holidays

[ Starter ] / [ Dish ] / [ Dessert ]

27.5€

- 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