

STARTERS

L A C A R T E

RED MULLET 45 €

INSPIRED BY JACQUES MÉDECIN'S FRIED RED MULLET
FENNEL SHAVINGS SALAD
TOMATO STUFFED WITH ROASTED RED MULLET

AUTOMN STROLL 46 €

GRILLED AND GLAZED SEASONAL FRUITS AND VEGETABLES
FRESH HERBS

DUBLIN BAY PRAWN 60 €

SIMPLY GRILLED
STUFFED AND PRESERVED SHALLOTS
RED WINE DUBLIN BAY PRAWN BISQUE

SCALLOPS 66 €

GRILLED SCALLOPS AND JERUSALEM ARTICHOKE
IN A CRIPS WRAP
JERUSALEM ARTICHOKE CREAM, COFFEE REDUCTION
RAW SCALLOPS, COFFEE EXTRACTION, JERUSALEM
ARTICHOKE

PORCINI MUSHROOM 58 €

GRILLED, MOUSSERON EMULSION
PORCINI MARSHMALLOW, FRISÉE SALAD
VINAIGRETTE OF PORCINI BROTH



MAIN COURSES

JOHN DORY 80 €

PRESERVED IN FIG LEAF OIL
PURSLANE SALAD AND ROASTED FIGS
INSPIRED BY A SAUCE VIERGE WITH CHARTREUSE

DENTEX 79 €

MATURED AND GRILLED
PAIMPOL COCO BEANS, UMEBOSHI PLUM CONDIMENTS
HEAD JUICE WITH RAZOR CLAM BROTH

WEEVER 69 €

BARBECUED WITH COLONNATA BACON
LAQUERED EGGPLANT
CONDIMENT XO, HEAD COOKING JUICE

VEAL SWEETBREADS 82 €

ROASTED
MINI CHANTERELLE MUSHROOMS
FRESH ALMOND AND LEMON PRESERVE
ARBOIS WINE VEAL JUICE

LAMB 72 €

SADDLE, CHOP, CHEST AND SAUSAGE WITH HERBS
GLAZED AND ROASTED
BUTTERNUT SQUASH AND CLEMENTINE
SQUASH TARTLET AND CLEMENTINE BURNED
LAMB JUICE WITH CLEMENTINE LEAVE

PIGEON FROM PORNIC 74 €

BARBECUED, SMOKED BEETROOT
PRESERVED LEG, GIBLETS AND BEETROOT SAUSAGE
BLACKBERRY AND SHISO CONDIMENT
REDUCED PIGEON JUICE