

Chef Laurent Jouault introduces you to his favorite dishes.

Have fun awakening your taste buds by sampling flavors and spices.

Cooking is a delicate and subtle journey.

We thank you for taking this journey with us.

These menus are designed to help you discover our cuisine, with delicacy and lightness

so that you keep an appetite for discovery until dessert.

Good tasting





PAPILLONNAGE I

59€



In country side,
Butterfly of duck breast and filet mignon



Under ocean,
Meeting of the prince and the sea maiden
(lobster and langoustine)



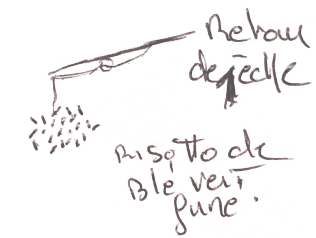
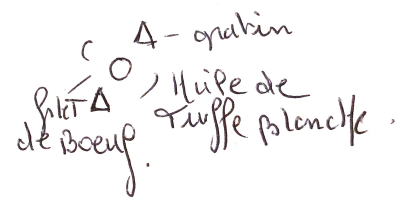
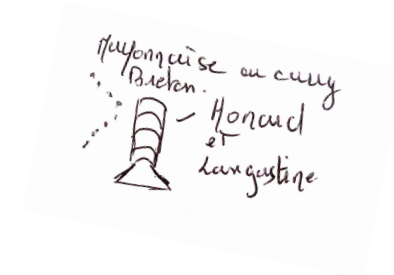
Breton beef fillet, with white truffle oil



« Return of fishing » and its risotto in a cassolette



Sweet hunger
Gwastell chocolat & blanc-manger coco



Prix net /par personne

PAPILLONNAGE II

89€



In country side, Butterfly of duck breast and filet mignon

Under ocean,

Meeting of the prince and the sea maiden (lobster and langoustine)

Breizh broth, sea urchin coral ravioli

Tuna Tataki, seaweed tartar

Breton beef fillet, with white truffle oil

« Return of fishing » and its risotto in a cassolette

Cheese

Sweet hunger

Gwastell chocolat & blanc-manger coco

Apparente
Fillet
Fillet

Apparente
Fillet
Fillet
mignon.

P.
B.

4 - gratin
Fillet
de Boeuf.
Huile de
Truffe
Blanche.

Langoustine au curry
Breton.
Homard
et
Langoustine

Tartare
d'algues
Tataki
de Thon.

Rehaus
de jeulle
Risotto de
Ble vert
pune.

Prix net / par personne

