



MENU FLORILÈGE - 47 €

STARTER - MAIN COURSE - CHEESE OR DESSERT (CHEESE & DESSERT = 55€)

THANK YOU FOR ORDERING YOUR DESSERTS AT THE BEGINNING OF THE MEAL



STARTERS :

- **CROZIFLETTE TOURANGELLE - RILLONS DE TOURS, TOMME DU VAZEREAU & CHENIN BLANC -**
- **VEAL AND OYSTERS TARTAR WITH TIMIZ PEPPER - PINK MUSTARD - HARENKA PEARLS -**
- **LOBSTER VELOUTE WITH RAS EL HANOUT - SEA SCALLOPS - HORSERADISH CAPUCCINO -**
- **FOIE GRAS OF DUCK SEMI-PRESERVED MARINATED WITH COFFEE LIQUOR AND TONKA BEAN - RED ONIONS JAM AND LOCAL HONEY -**

MAIN COURSES :

- **MAGRET OF DUCK WITH A CRISPY SKIN - HIBISCUS FLOWERS AND GOJI SWEET AND SOUR SAUCE - DEEP FRIED POLENTAS -**
- **FRESH COD, BLUE LOBSTER AND MANGO KEBAB - LIMES CREOLE BEURRE BLANC SAUCE - SQUID INK SPAGHETTIS -**
- **VEAL SWEETBREADS AND KIDNEYS FRICASSEE - CREAM OF MUSHROOMS AND MUSTARD FROM ORLÉANS IN A SIPHON - POTATO CROQUETTES AND SEASONAL VEGETABLES -**
- **RABBIT LEG CONFIT IN CABERNET FRANC, COCOA AND DRIED PEARS - PURPLE POTATO PUREE WITH WHITE TRUFFLE CREMA CON TARTUFFO -**

DESSERTS :

OUR ICE CREAMS AND SORBETS COME FROM A GLACIER CRAFTSMAN - LES APPRENTIS GIVRÉS AT SEPMEs

- **CHERRIES AND CHERRY TOMATOES CLAFOUTI FLAVOURED WITH CARDAMONE - BLACKCURRANT FROM BURGUNDY SORBET AND RED FRUITS COULIS -**
- **THE COCO LOCO DOME - BASE OF SHORTBREAD WITH CARAMELISED PINEAPPLE - COCONUT MOUSSE AND BIO LEMON CREAM - PASSION FRUIT SORBET -**
- **DARK CHOCOLATE MOELLEUX WITH PRALINES - NOUGAT OF MONTÉLIMAR ICE CREAM - BALSAMIC COULIS WITH SAFFRON -**
- **« BREIZH » SOUFFLE WITH CHOÛCHEN HONEY WINE AND DRIED APRICOTS - SALTED BUTTER CARAMEL ICE CREAM -**

SMALL LOAVES THAT ACCOMPANY YOUR MEAL - LES BLÉS DE DEMAIN BAKERY IN VEIGNÉ

MENU DU MOULIN - 37 €



STARTER - MAIN COURSE - CHEESE OR DESSERT (CHEESE & DESSERT = 45€)



STARTER:

- PUFF PASTRY TART WITH ANDOUILLETTE (LOCAL SAUSAGE), MUSTARD WITH GRAPE MUST, GOAT CHEESE AND HONEY FROM TOURAINE -

MAIN COURSE:

- GUINEA FOWL SUPREME STUFFED WITH TAPENADE - COCOS BEANS FROM PAIMPOL PROVENCAL STYLE COOKING - PIPERADE SAUCE AND TOMATOES CONFIT -

DESSERT:

- COMPOTED RHUBARB AND RED FRUITS - CHANTILLY WITH VANILLA SEEDS - VANILLA ICE CREAM AND PINK PRALINES -

- CHEESES -

ACCOMPANIED BY CONDIMENTS AND SALAD

- COW'S TOMME FROM FROMAGERIE MAURICE - SHEEP'S TOME FROM LOCHES -
- BÛCHETTE CENDRÉE (LOCAL GOAT CHEESE) AND VACHETTE DE L'ÂNE VERT (COW CHEESE) -
- FLOWING CROMESQUI OF SAINT MARCELLIN CHEESE AND CHORIZO -

- KIDS MENU -

STARTER - MAIN COURSE - DESSERT 20€
MAIN COURSE - DESSERT 15€



TOMATOES AND MELON SALAD OR EGG COCOTTE CREAM AND POTATOES

FRESH COD BEURRE BLANC SAUCE OR SKEWERED FILET OF BEEF CREAMY FOIE GRAS SAUCE OR VEAL NUGGETS VEAL SAUCE ACCOMPANIED BY SEASONAL VEGETABLES OR CROMESQUIS OF POTATO OR SWEET POTATOES FRIES.

FLUFFY CHOCOLATE CAKE OR HOT SALTED SHORTBREAD BISCUIT OR ICE CREAM AND SORBET -
ACCOMPANIED BY A VANILLA WIPE CREAM