

EMERAUDE MENU € 59

- Buckwheat cracker, artichoke and tomato tartare, burrata espuma
 - Sea bream quenelle, cauliflower texture, shellfish juice with tarragon
- French tuna tartare, avocado, rice sushi, grapefruit, wasabi mayonnaise
- 9 oysters n°3 from Cancale « Philippe et Noëlle Brévault »
- Ours farmers' vegetables, smoked ricotta, herbs pesto
- S Candied codfish fillet with garlic, tonnato juice, a mix of salicornia and seaweed
 - Snacked sea bass, mustard aioli, eggplant, tomato and cereal tuile
- Roasted duck fillet, crunchy buckwheat risotto, sweet potato cannelloni with seasonal fruits

Fully matured French cheese Jean-Yves Bordier

- * Almond biscuit with honey caramel, crispy biscuit, strawberry marmalade, light vanilla cream, arugula pesto and Anjou cream
- * Crunchy pecan praline with pecan praline bavaroise, choux pastry filled with praline served with vanilla ice cream
- * Cocoa financier served with milk chocolate mousse,caramelized hazelnuts and hints of smoked salt, Guanaja ice cream

** OUR **TWO-COURSE** FORMULA **€46,00**Starter and main course **or** Main course and dessert

** For lunch from Monday to Friday except bank holidays

PRESTIGE MENU €79

Breton lobster medallion and vegetable, creamy green peas and lemon hibiscus vinaigrette

Foie gras terrine with sangria flavor

- © Cold marinière of shellfish, trembling cucumber jelly, saffron vinaigrette
- 3 12 oysters n°2 from Cancale « Philippe and Noëlle Brévault »
- Fillet of brill roasted in sesame seed, crust herbs sauce, artichokes and carrots
- Grilled fillet of John Dory fish, asparagus prepared in various ways, grilled potatoes

Trilogy of breton lamb, potato cake, bolognaise zucchini, olive juice taggiasche

Grilled fillet of « breton beef », osso buco-style ravioli from vegetables, bone marrow and foie gras

Fully matured French cheese Jean-Yves Bordier

- * Caramelized polenta served with spelt shortbread, amaretto mousse, dried fruit granola, apricot with honey and apricot sorbet
- * Crispy cereal and cereal honey-flavored mousse served with lemon confit, buttermilk and caramel sauce
- * Variation of chocolate textures and flavors

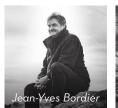
TODAY'S SUGGESTIONS

OUR PRODUCT PARTNERS

Oysters: Philippe et Noëlle Brévault - Cancale Shellfish / Fish: Fraîcheur, Le Corsaire -Saint-Malo

Cheese / Butter: Jean-Yves Bordier Homemade smoked salmon: Daniel Le Guénan Homemade bread: Sylvain Dahirel

Vegetables: Michel Sorre - Hirel
Craquelins de Saint-Malo
Poultry: Volfrance - La Vicomté-sur-Rance
Eggs, sour cream: Ferme de la Bassière - Cherrueix
Yogurt and cottage cheese: Laiterie Malo
Honey: Fleurs de Ciel - Cancale





DANIEL LE GUÉNAN

SYLVAIN DAHIREL

	HORS D'ŒUVRE	
	Sea bream quenelle, cauliflower texture, shellfish juice with tarragon	. €23,00
$^{\otimes}$	Cold marinière of shellfish, trembling cucumber jelly, saffron vinaigrette	. €25,00
	French tuna tartare, avocado, rice sushi, grapefruit, wasabi mayonnaise	. €26,00
	Foie gras terrine with sangria flavor	€28,00
	Breton lobster medallion and vegetable, creamy green peas and lemon hibiscus vinaigrette	. €29,00
$^{\oplus}$	12 oysters n°2 from Cancale « Philippe and Noëlle Brévault »	. €33,00
	FISHES SELECTION (Depending on delivery)	
	Candied codfish fillet with garlic, tonnato juice, a mix of salicornia and seaweed	. €34,00
	Snacked sea bass, mustard aioli, eggplant, tomato and cereal tuile	. €35,00
$^{\otimes}$	Fillet of brill roasted in sesame seed, crust herbs sauce, artichokes and carrots	. €36,00
$^{\oplus}$	Grilled fillet of John Dory fish, asparagus prepared in various ways, grilled potatoes	€38,00
	MEATS SELECTION	
	Roasted duck fillet, crunchy buckwheat risotto, sweet potato cannelloni with seasonal fruits	€33,00
	Trilogy of breton lamb, potato cake, bolognaise zucchini, olive juice taggiasche	€36,00
	Grilled fillet of « breton beef », osso buco-style ravioli from vegetables, bone marrow and foie gras	€38,00
	All our meat is French origin	
	VEGETARIAN DISHES	
(Starter Buckwheat cracker, artichoke and tomato tartare, burrata espuma	. €19,00
	Main course	
(P)	Ours farmers' vegetables, smoked ricotta, herbs pesto	. €28,00

DESSERTS

* Almond biscuit with honey caramel, crispy biscuit, strawberry marmalade, light vanilla cream, arugula pesto and Anjou cream	€14,50
* Crunchy pecan praline with pecan praline bavaroise, choux pastry filled with praline served with vanilla ice cream	€15,00
* Cocoa financier served with milk chocolate mousse, caramelized hazelnuts and hints of smoked salt, Guanaja ice cream	€15,00
* Caramelized polenta served with spelt shortbread, amaretto mousse, dried fruit granola, apricot with honey and apricot sorbet	€15,00
* Crispy cereal and cereal honey-flavored mousse served with lemon confit, buttermilk and caramel sauce.	€15,00
SWEETS SPECIALITIES	
* Warm thin apple with vanilla ice cream	€13,50
Assorted of sorbets* * Breton caramelized cake served with buttermilk	€14,00
ice cream and caramel sauce	€14,00
🏵 * Variation of chocolate textures and flavors	€16,00
* Orange hot « crêpe soufflée » flamed with Grand Marnier	€16 , 00

CHEESES

Fully matured French cheese Jean-Yves Bordier......€14,00

- ∀ Vegetarian dish







Daniel Le Guénan & Sylvain Dahirel

^{*} To be ordered at the beginning of the meal

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