

Table d'Hôte menu

3 course €35

(Wednesday to Saturday from 7pm)

Soup of the day

Stuffed wild Brittany **Rabbit**, truffled fresh pea salad, mustard and vanilla

Seared **organic Salmon**, celeriac remoulade, scotch egg & watercress purée

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### Tasting of Lamb

(Pithivier of slow cooked marinated shoulder, fried balsamic sweetbread, pan roasted loin, lemon, green olives and rosemary on a bed of pomme purée)

**Sea Bream**, white asparagus, fresh pea  
Alsace bacon and asparagus velouté

Buttered roast **Chichen**  
**Suprême**, braised baby gem, vegetables tart, chicken and tarragon jus

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Classic **Crème brûlée**,
orange flower scented sable

Apple and frangipane **Tart**,
crème Anglaise and apple tuile

Selection of **Ice cream and Sorbet**

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