



A zen atmosphere looking out towards the sea, a destructured service, shared meals and audacious flavours

CEVICHE, TARTARE, CARPACCIO... TO KEEP ALL THE NUTRITIONAL QUALITIES

Salmon burnt with a blowtorch, tataki sauce, pickled ginger, wasabi whipped cream	26,00 €
Tuna tartare, calvados sauce, crunchy cucumber, fried onions	26,00 €
Charolais beef tartare, coriander-samphire, buckweat seeds, kumquat and pesto sauce	26,00 €
Cassava, coconut milk - ginger -lemongrass and young onions	15,00 €
	Or
	8,00 € *

A DARING ALCHEMY BETWEEN BUCKWHEAT AND OUR COUNTRY, A GREEDINESS TASTE

Buckwheat: Snacked scallops, beet pulp cake, crunchy condiment, basil infusion and beet pickles	28,00 €
Buckwheat: Prestige oysters poached on its galette, tuberous chervil pulp, cider sauce and green apple crunch and corn pickles	28,00 €
Buckwheat: Minced with Iberian pluma on its cake topped with its creamy purple sweet potato, coriander infusion and daikon pickles	28,00 €

LES DESSERTS MAISON ...

Creamy dark chocolate Volrhona on its blackcurrant-Tonka jelly, cocoa shortbread and blackcurrant confit	14,00 €
Corn crumble, lemon and yusu declension	14,00 €

* With your meal