Déjeuner Découverte

(Available only for Friday and Saturday lunch)

Abalone Marinière from the Island of Groix with Persillade

Or

John Dory confit with star anise, Shellfish and Sardine jus

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Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes

Or

Roasted Duck Breast “Apicius”, Baby Carrots with Cumin and Pink Grapefruit

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Craquant ”Viennois” with Tahitian Vanilla

Or

Chocolate Floating Island, Roasted Piedmont Hazelnuts, Cocoa Sorbet

120 Euros excluding drinks

+55 Euros Non-alcoholic pairing (3 glasses)

+70 Euros Food and wine pairing (3 glasses of wine)

Soleil d’Hiver - by the artist Hélène Oger







La Table des Anges

John Dory confit with star anise, Shellfish and Sardine jus

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Abalone Marinière from the Island of Groix with Persillade

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Breton Lobster, Buckwheat Galette, Lobster Sauce with Guémené Andouille

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Roasted Duck Breast “Apicius”, Baby Carrots with Cumin and Pink Grapefruit

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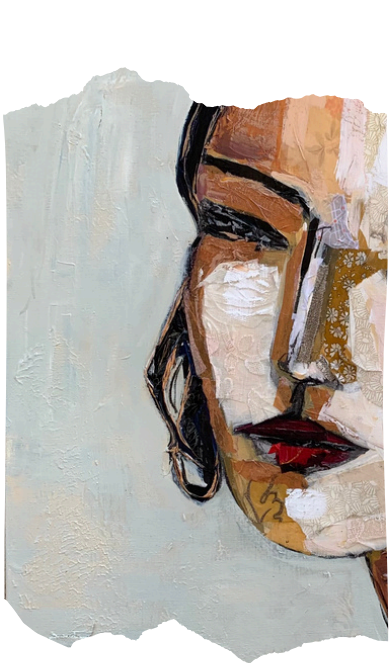
Golden Apples from the Alps and Granny Smith, Gavottes, Honey and Pollen Ice Cream

260 Euros excluding drinks

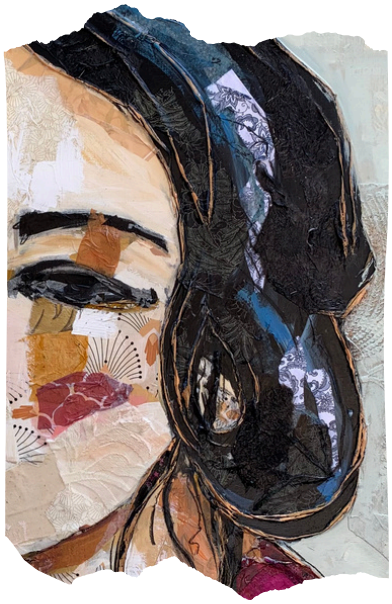
+85 Euros Non-alcoholic drinks package (4 glasses)

+155 Euros Food and wine pairing (4 glasses of wine)

Un instant suspendu - by the artist Hélène Oger







L'Inspiration de l'Archange

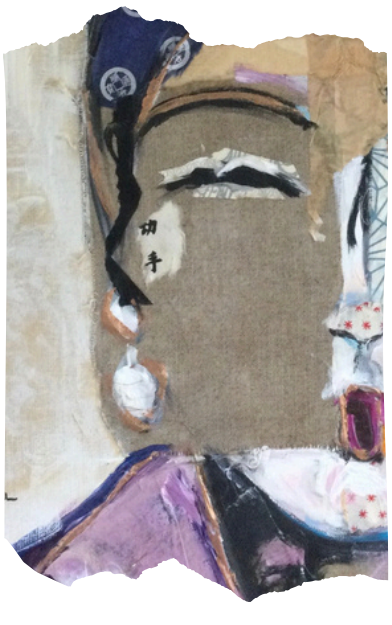
Let yourself be enchanted by an exceptional surprise menu, crafted with finesse and emotion by Chef Bruno Oger.
A unique sensory experience, both inspired and inspiring,
designed to awaken the soul as much as the taste buds...
A gourmet ode to be shared among guests who cherish culinary beauty.

380 Euros excluding drinks
+110 Euros Non-alcoholic pairing (5 glasses)
+230 Euros Food and wine pairing (5 glasses of wine)

Inspiration - by the artist Hélène Oger







À la carte

Abalone Marinière from the Island of Groix with Persillade	130
Roasted Langoustines / Burnt Fennel, Vadouvan Sauce	150
Gillardeau Oyster with Imperial Ossetra Petrossian Caviar	150
John Dory confit with star anise, Shellfish and Sardine jus	140
Turbot, Celery, Vierge Feuille, Shallots and Walnuts	140
Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes	140
Breton Lobster, Buckwheat Galette, Lobster Sauce with Guémené Andouille	160
Roasted Duck Breast “Apicius”, Baby Carrots with Cumin and Pink Grapefruit	130
Goat Cheese Blanc Manger, Buttermilk Ice Cream and Velouté	40
Craquant ”Viennois” with Tahitian Vanilla	45
Chocolate Floating Island, Roasted Piedmont Hazelnuts, Cocoa Sorbet	45
Golden Apples from the Alps and Granny Smith, Gavottes, Honey and Pollen Ice Cream	45

MICHELIN

RELAIS & CHATEAUX.

LES GRANDES TABLES DU MONDE

Our Dishes Are Homemade, Prepared On-Site from Raw Ingredients.
All meat used in the dishes on this menu is of guaranteed French origin.
The Allergen Chart is available in the restaurant. Please feel free to ask the Maître d'Hôtel for it.

Prices & Accepted Payment Methods
Net Prices in Euros (All Taxes and Service Included)
Accepted payments: Credit Card - Cash - Cheques - Relais & Châteaux Vouchers
Not accepted: American Express

Opening Days & Hours
Open for Dinner from Tuesday to Saturday, 7:30 PM to 10:30 PM
Open for Lunch on Friday and Saturday, 12:00 PM to 2:00 PM

Menu Last Updated on November 10th, 2026