

Déjeuner Découverte

(Available only for Friday and Saturday lunch)

Roasted White Asparagus with Brown Butter, Lemon Mousseline and Caper Leaves

Or

Abalone Marinière from the Island of Groix with Persillade

Turbot, Celery, Vierge Feuille, Shallots and Walnuts

Or

Braised Jowl of Noir de Bigorre Pork, Razor Clam, Gribiche Tartlet

Chocolate OOO Floating Island
with Frosted Kumquat and Mandarin Mucilage Jus

Or

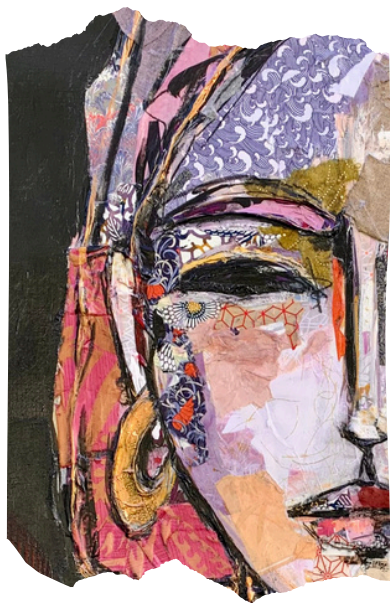
Craquant "Viennois" with Tahitian Vanilla

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 H el ene Oger



La Table des Anges

Gillardeau Oyster No. 2, Imperial Ossetra Petrossian Caviar

Roasted White Asparagus with Brown Butter, Lemon Mousseline and Caper Leaves

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

Braised Jowl of Noir de Bigorre Pork, Razor Clam, Gribiche Tartlet

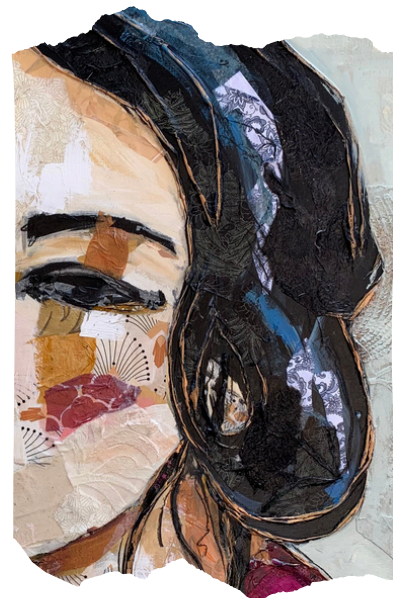
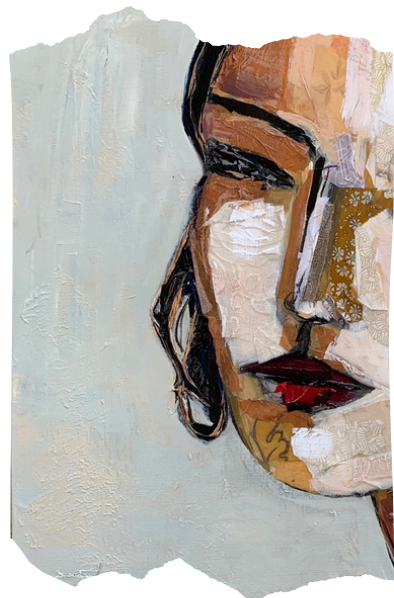
Orange Blossom Cream, Blood Orange Sorbet and Olive Oil-Marinated Segments

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 H el ene 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..

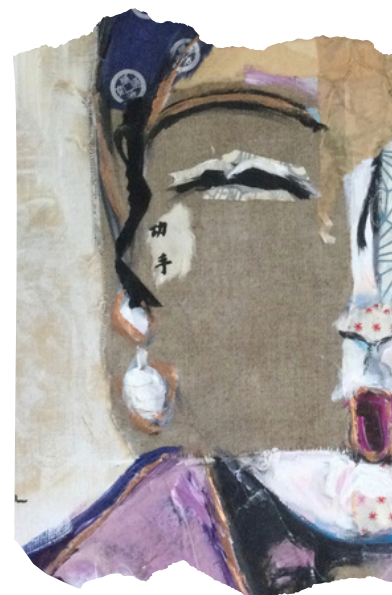
A gourmet ode to be shared among guests who cherish culinary beauty.

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 H el ene Oger



À la carte

Abalone Marinière from the Island of Groix with Persillade	130
Roasted Langoustines / Burnt Fennel, Vadouvan Sauce	150
Gillardeau Oyster No. 2, Petrossian Ossetra Imperial Caviar	150
Roasted White Asparagus with Brown Butter, Lemon Mousseline and Caper Leaves	130
Turbot, Celery, Vierge Feuille, Shallots and Walnuts	130
Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes	130
Braised Jowl of Noir de Bigorre Pork, Razor Clam, Gribiche Tartlet	140
Breton Lobster and Green Asparagus, Claw Raviole with Guémené Andouille, Tarragon Sauce	150
Goat Cheese Blanc Manger, Fermented Milk Ice Cream and Velouté	40
Craquant "Viennois" with Tahitian Vanilla	40
Chocolate OQO Floating Island with Frosted Kumquat and Mandarin Mucilage Jus	40
Orange Blossom Cream, Blood Orange Sorbet and Olive Oil-Marinaded Segments	40



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 March 27th, 2026