

FLOCON

Starters

Pickled slice of celery with dill, cauliflower cream, amlou of almond - 14

Black pudding and apples - 15

Carpaccio of Breton sea bream, radish, chili pepper and lemon - 16

Main Dishes

Fried polenta, glazed seasonal vegetables, beetroot juice and Parmesan cream - 23

Saithe from Brittany, pumpkin, herring roe, and beurre blanc - 27

Farm-raised pork tenderloin in a spice crust, served pink, with carrots, almonds, harissa, and reduced jus - 30

Whole pieces (minimum 1kg, evening only)

Beef Ribeye from normandy - 11/100g

Beef Tomahawk from normandy - 10/100g

Pré-Desserts

Herbs sorbet and french anizo - 8

Cheese: 3 cheese, salad and pear chutney - 13

Brillat Savarin cream - 10

Desserts

Baulois cake - 11

Like a Citrus Baba with Thyme Whipped Cream - 13

Red Berry Vacherin - 13

Menus

Discovery menu in 6 courses (for the whole table) - 70/person

Children's menu: main course/dessert and fruit juice (up to 12 years old) - 18

Tell us about your food allergies and intolerances

Price including VAT and service