

FLOCON

Starters

Farmhouse pork rillettes with pickles - 9

Spinach and cucumber consommé, peas, elderflower oil, and bread croutons - 14

Normandy beef hanger steak tataki-style, corn, confit garlic, and pickled onions - 15

Breton sea bream, mushroom broth, and raw cream - 16

Main Courses

Marinated eggplant, pepper sauce, risotto, and potato cream - 23

Breton pollock, zucchini prepared two ways, tomato water, sauce vierge, and crunchy fennel - 27

100-day Breton chicken fillet, glazed carrots, mushrooms, carrot sauce, and reduced jus - 30

Whole Cuts (minimum 1 kg, dinner only)

Normandy rib of beef - 11/100 g

Farm-raised veal chop - 10/100 g

Pré-Desserts:

Trou Flocon: garden herb sorbet with Chartreuse - 9 Cheese course: 3 cheeses, salad, and pear condiment - 13

Brillat-Savarin cream - 10

Desserts:

Chocolate mousse with tonka bean and fleur de sel - 9

Strawberry carpaccio with basil condiment and whipped cream - 12

Jerusalem artichoke biscuit with sorrel, lemon, and clementine - 13

Red berry vacherin - 14

Menus

Discovery tasting menu, 6 courses (for the whole table) - 70 per person

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

Please inform us of any allergies or dietary intolerances.

All prices include VAT and service