

# ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

*A Chef's gastronomic composition where the riches  
of nourishing sea and generous land combine.*

## **NATURAL SPIDER CRAB**

*spider crab consomme as a jelly,  
maltese sauce infused with Sichuan pepper*

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## **LOCAL COCKLES AND CUTTLEFISH FROM MY PAYS DE RETZ**

*Celery of the Morriseau and Sire families,  
mariniere foam with lemon thyme*

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## **«BLACK DIAMOND», CHICORY AND SCALLOPS\***

*chicory cooked with black truffle, scallops carpaccio,  
fish bards fumet condiment*

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## **JOHN DORY DELICATELY STEAMED WITH COFFEE**

*salsify mousseline and cive from Philippe,  
Cotriade emulsion*

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## **DESSERTS FROM OUR PASTRY CHEF JEREMY BOUSSEAU**

*(to order at the beginning of the meal)*

*\* only in 5 courses menu*

5 COURSES MENU	125 €
WINE PAIRING, 5 GLASSES	70 €
4 COURSES MENU	97 €
WINE PAIRING, 4 GLASSES	55 €