

Alchimie Menu

ENTRE EMBRUNS ET LITTORAL

Red mullet from local fishing

marinated in lemon and basil oil,
fish soup as a jelly

Risotto cooked with haddock

brittany langoustines as carpaccio,
parmesan emulsion from Beillevaire house

Delicately braised turbot from the 2 brothers*

white asparagus and local cockles,
cooking juice and cardamom
(dish only available in the 5 courses menu)

Confit and flame grilled pollock

beetroot «raviole» and poutargue
creamy sauce with red wine and herbs oil

Desserts from our pastry chef Jeremie Bousseau

(to order at the beginning of the meal)

* only in 5 courses menu

5 COURSES MENU 160 € – WINE PAIRING, 5 GLASSES 90 €

4 COURSES MENU 120 € – WINE PAIRING, 4 GLASSES 70 €