

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- SWEETNESS OF PUMPKIN** 27 €
*orange marmelade, some coffee tastes
creamy with cashew praline*
- PASSION FRUIT IN ACIDULOUS CREAMY** 27 €
*green tea foam perfumed with rose,
kiwi and passion fruits coulis*
- GUANAJA CHOCOLATE WITH WHISKY EDDU** 27 €
*mandarin macaron and crème brûlée,
on a crispy shortbread with xocopili chocolate and buckwheat*

CHEESE SELECTION

- CHEESE BOARD** 24 €
*Cheese and dairy farm Beillevaire in Machecoul,
Cheese store Kerouzine in Vannes,
Cheese farm Curé Nantais in Pornic*

*homemade muesli bread
Salad mix from Valentin Bonfils in Bourgneuf-en-Retz*