

Desserts

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU
(TO ORDER AT THE BEGINNING OF THE MEAL)

Flowing heart raspberry and fresh fruit jelly

cottage cheese foam and smooth Jersiaise cream,
refreshed with raspberry sorbet and ylang-ylang flower

29 €

Creamy chocolate Alpaco pure Equator

fresh raspberry and white mulberry,
ube ice cream, heart of raspberry-chocolate

29 €

Melon sorbet infused with falernum

almond «blanc-manger» and vanilla from Madagascar,
ginger creamy, candied lemon and lime

29 €

Cheese Selection

Cheese board

Cheese and dairy farm Beillevaire in Machecoul,
Cheese store Kerouzine in Vannes,

26 €

Homemade muesli bread

Salad mix from Valentin Bonfils in Bourgneuf-en-Retz