



Après du Clocher

Our menus are crafted using fresh,
seasonal ingredients.

Lunch menus available :

- * *Eveil*
- * *Écllosion*

Dinner menus available :

- * *Écllosion*
- * *Résonnance*

Allergen information is available upon request.

Éveil

4 temps (Lunch)

- 95€ -

Bouchot mussels / French green beans
Apricot / Saffron from Bourgogne

Pike from our rivers / Zucchini / Verbena / Polenta

or

Pigeon from Pornic / Turnip / Burlat Cherry
Black garlic / Voatsiperifery pepper

Burrata di bufala / Watermelon / Geranium

Rhubarb Goliath / Mara des bois strawberries
Green cardamom

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge
For the comfort of our team, we kindly ask that guests depart by 4:00 pm, thank you.
Allergen information is available upon request.

Éclosion

5 temps (Lunch)

- 125€ -

Bouchot mussels / French green beans
Apricot / Saffron from Bourgogne

Pike from our rivers / Zucchini / Verbena / Polenta

Pigeon from Pornic / Turnip / Burlat Cherry
Black garlic / Voatsiperifery pepper

Burrata di bufala / Watermelon / Geranium

Rhubarb Goliath / Mara des bois strawberries
Green cardamom

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For the comfort of our team, we kindly ask that guests depart by 4:00 pm, thank you.
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Écllosion

5 temps (Dinner)

- 125€ -

Bouchot mussels / French green beans
Apricot / Saffron from Bourgogne

Pike from our rivers / Zucchini / Verbena / Polenta

Pigeon from Pornic / Turnip / Burlat Cherry
Black garlic / Voatsiperifery pepper

Burrata di bufala / Watermelon / Geranium

Rhubarb Goliath / Mara des bois strawberries
Green cardamom

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booking, will incur a 15€ surcharge
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Résonnance

7 temps (Dinner)

- 165€ -

Bouchot mussels / French green beans
Apricot / Saffron from Bourgogne

Pike from our rivers / Zucchini / Verbena / Polenta

Escargot from L'escargot B / Spring Onion
Girolles mushrooms / Vadouvan spices

Mediterranean red mullet / Piquillo peppers
Olive / Fish soup

Pigeon from Pornic / Turnip / Burlat Cherry
Black garlic / Voatsiperifery pepper

Burrata di bufala / Watermelon / Geranium

Rhubarb Goliath / Mara des bois strawberries
Green cardamom

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booking, will incur a 15€ surcharge
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