

Chantecler Menu

Throughout the gourmet creations...

Appetizer...

Seared salmon, artichoke cream,
hazelnuts and poppy seeds.

Or

Rabbit loin confit,
gnocchi flavoured with liquorice, reduction sauce.

Sea bream roasted with figs,
courgette and swisschard flavoured tomato confit.

Or

Roasted lamb loin with herbs,
cepe mushroom sautéed and shavings.

Matured cheeses by Mr. Bordier in Saint-Malo.

Blueberry perfumed with elder flower,
crispy shortbread and ice cream.

Or

Ripe mirabelle peaches,
golden sphere with shiso and green anise.

Final delicacies...

130 €

Per person, excluding beverages.