

## STARTERS

**Pumpkin Cream** 11,00 €

Bacon, grilled walnuts  
Nut oil and croutons

**Crispy Scampi** 14,00 €

Curry and ginger pan-fried  
Salad and vegetables slightly acid

**Porto Bello Mushroom** 13,00 €

Biologic Perfect Egg  
Roscoff onion's mousse  
Crouton and young herbs

**Raw Tuna Tataki** 13,00€

Sesame seeds  
Passion fruit and fresh herbs  
marinade



**Children's Menu** 9,50 €

Filet of white fish or pork  
Baby potatoes or home-made French fries  
1 scoop of Vanilla or chocolate  
Water syrup

## **LOOK AT THE BLACKBOARDS**

**Lunch Menu** 20,00€

**Dish of the Day** 15,00 €

Only for the lunch from Tuesday to Friday  
(Except the Holidays Days)

**Les Bricoles's Menu every time**

Starter + Main course + Dessert 36,00 €

## MAINS DISHES

**Filet of Pollack** 21,00 €

Plancha grilled  
Seasonal vegetables and baby potatoes  
Creamy prawn sauce

**Lamb Shank** 21,00 €

Slow-cooked, with honey and rosemary  
Seasonal vegetables and duchess potatoes  
Gravy juice

**Sea Scallops** 23,00 €

Snacked  
Turnip cream, risotto balls  
Meat gravy sauce

**Crispy Sweet Bread** 26,00 €

Cream and pan- fried shiitakes mushrooms  
Seasonal vegetables  
Rich meat juice

**John Dory Filet** 24,00 €

Plancha grilled  
Fresh herbs risotto, seasonal vegetables  
Sea foam cream

**Rack of Pork BZH** 19,00 €

Cooked on the plancha  
Cauliflower cream and baby potatoes  
Gravy sauce with maple syrup

## DESSERTS

Mango and passion fruit  
cheesecake with Breton  
shortbread 7,00 €

Apple compote  
Salted butter caramel mousse  
Pecan nut nougatine 7,00 €

Chocolate fondant  
Tonka ice cream 8,00 €  
(The baking takes 8 minutes)

Three matured cheeses 8,00 €