

# La Carte

## **Caviar Prunier**, blinis ( 30 g / 2 people )

« Saint James » low salt content, two month matured

132

« Tradition » hazelnut flavour

95

## *To start*

### **Mackerel Fillet,**

Parsnip & Lemon jelly

16

### **Duck Foie Gras Royale,**

Chestnut coulis, Smoked Ham, Sesame & Poppy crisp

18

### **Oyster Cromesquis «Pleine Mer» N ° 3 by Patrick Liron,**

Parsley puree, Dubarry velouté & Smoked herring roe

22

### **Duck Foie Gras & Scallops**

Gingerbread Crumble,  
Spicy Buckwheat Brioche

24

### **Trio of Breton Blue Lobster**

(mousseline, slice and bisque)

28

### **Tartare of Scallops from the fishing boat "Cap en Baie"**

Pineapple confit with salt,

Finger lime

29

## *The Fish*

<b>Pollack poached in Carrot Juice,</b> Squash marmalade	32
<b>Local Fish, Cauliflower purée,</b> Caviar "Prunier"	44
<b>Scallops from "Cap en Baie",</b> Creamy Celery and Granny Smith purée Farmyard chicken juice	46

## *The Meats*

<b>Farmyard Chicken Supreme,</b> Mushroom Carpaccio	32
<b>Baby Pornic Pigeon,</b> Potato pulp & Mushroom confit Well-seasoned juice	42
<b>Roasted Deer with Berries,</b> Fruit & Vegetable confit. « Grande Veneur » sauce	46

## *The Desserts*

<b>Apple</b>  Shortbread gaude cardamom and Congolais.  Poached apples, Coconut Sorbet & Fresh Coconut	19
<b>Forest,</b> Mushroom Financier, Kumquat Marmalade Malawi Coffee Ice Cream, Walnut Foam	19
<b>Chocolate,</b> Macaé Chocolate 62% Stracciatella & Yoghurt Panna Cotta Cranberry Sorbet & Cashew	19
<b>Trilogy of Normand Cheeses and Condiments</b>	12

*We advise you to order your desserts at the beginning of the meal.*

# Menu Herba

48 euros

Choice of starter, main course and dessert

## **Duck Foie Gras Royale,**

Chestnut coulis, Smoked Ham, Sesame & Poppy crisp

## **Mackerel Fillet,**

Parsnip & Lemon jelly

## **Farmyard Chicken Supreme,**

Mushroom Carpaccio

## **Pollack poached in Carrot Juice,**

Squash marmalade

**Dessert of your choice**

# Menu Renoir

68 euros

Choice of starter, main course and dessert

## **Duck Foie Gras & Scallops**

Gingerbread Crumble,

Spicy Buckwheat Brioche

## **Trio of Breton Blue Lobster**

(mousseline, slice and bisque)

## **Local Fish, Cauliflower purée,**

Caviar "Prunier"

## **Scallops from "Cap en Baie",**

Creamy Celery and Granny Smith purée

Farmyard chicken juice

## **Baby Pornic Pigeon,**

Potato pulp & Mushroom confit

Well-seasoned juice

**Dessert of your choice**

# Menu Monet

79 euros

Served for the entire table

## Duck Foie Gras & Scallops

Gingerbread Crumble.  
Spicy Buckwheat Brioche

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## Trio of Breton Blue Lobster

(mousseline, slice and bisque)

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## Local Fish, Cauliflower purée,

Caviar "Prunier"

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## Small pre-dessert

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## Apple

Shortbread gaude cardamom and Congolais.

Poached apples, Coconut Sorbet & Fresh Coconut

We inform our guests that the last order for our menu Monet is at 1:30 p.m. for lunch and 9 p.m. for dinner.

The list of allergens is available on request.

Le Manoir des Impressionnistes \*\*\*\* and its suppliers guarantee the French origin of all their meat.

