



LA DAME DE PIC

Le 1920
RENNES

~ EPICURIEUX ~

The parsnip

roast with nuts and Amontillado
warm mayonnaise with dill seeds and Madras curry



AU CHOIX

Scallops of Normandy

cooked meunière
creamy broccoli, sea herbs and spinach with ginger
emulsified sauce with Tonka bean and combava

OU

Kristal Caviar Bass fish

foamy champagne sauce, sake, rose, an Jabara citrus

Supplément 50€



The Charolles beef

marinated with roasted chestnuts and kombu seaweed
celeriac with rum and vanilla
chestnut paste, yuzu from Mas Bachès



AU CHOIX

The melting apple

like a Queen of Reinettes tatin,
melilot-infused cream and Savoyard cider sorbet

OU

Le millefeuille blanc

light cream infused with caraway
fine tansy jelly and orange confit

Menu EPICurieux 170€

Wine agreement +80€

Non-alcoholic beverage agreement + 45€