

## STARTERS

19 €

Steamed Langoustine and mushrooms Ravioli  
shellfish bisque with sate

*(Allergens: shellfish, eggs, fish, peanuts, nuts, celery, gluten, sulfites)*

Ballottine of duck and grison meat (dried slices of beef) ,  
cucurbit chutney, pickled onions, shiso coulis

*(Allergens: cream, celery, eggs)*

## FISH

27 €

Shelled & roasted lobster, creamed sweet potato, roasted seasonal  
vegetables, Madagascar lemon grass\* sauce. (suppl.18€)

*(Allergens : shellfish, cream, sulfites)*

Roasted cod & condiments, coconut milk & turmeric sauce,  
seasonal vegetables.

*( Allergens : sulfites , fish)*

## MEAT

27 €

Roast kidneys & milk-fed veal sweetbreads, sauteed mung beans & celeriac,  
roasted white mushrooms mustard sauce. (sup. 18 €)

*(Allergens : mustard, sulfites, celeriac)*

Chunks of organic Charolais beef served lukewarm in a peanut crust, green  
pepper & tarragon sauce, grenaille potatoes, roasted carrots.

*( Allergens : peanuts, sulfites, nuts)*

## CHEESE TROLLEY

17 €

## DESSERTS

17 €

Chocolate rice pudding (Valrhona blond chocolate 35% cocoa)  
(served like a crème brûlée) ,soft filling with apple.

*(Allergens: cream, milk)*

Lemon crèmeux, candied lemons\*, crumble made  
with speculoos & nutmeg from Sri Lanka,  
lemon\* (Buddha's hand) sorbet

*(Allergens : peanuts, nuts, gluten)*

Home made sorbets & seasonal fresh fruits

*(Allergen free)*

*\* Home grown products*

The dishes we offer might undergo some slight variations depending on market availability.

Drinks not included-A carafe of tap water will be provided

PRICES NET – SERVICE INCLUDED

## Our Quality Charter

The majority of the products we use come from local producers

99.99% of the products purchased by the Chef are fresh and all our dishes are home made

The majority of our aromatic herbs & citrus fruits are grown in the Chef's garden.

### Our suppliers :

JA Gastronomie  
Chocolat Valrhona  
Torréfacteur Au Bec Fin  
Boulangerie Gaigeard  
Le Jardin du chef  
Ferme de la Croix Brillet

Chèvrerie du Poimên  
Prim 'Anjou (MIN D'Angers)  
Herboristerie Cailleau  
ADEMA (bœuf Maine Anjou)



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MICHEL CUDRAZ  
OFFERS A CHOICE OF

## MENUS AND A LA CARTE SPRING 2026

### Gourmet Menu 53 €

*A choice from A la Carte :*  
Amuses Bouche – Starter – Main dish  
( fish or meat ) & Dessert

### Vegetarian Menu 53 €

*A choice from A la Carte :*  
Amuses Bouche – Starter – Main dish  
( fish or vegan dish ) & Dessert

### Gastronomic Menu 61 €

*A choice from A la Carte :*  
Amuses Bouche – Starter – Main dish  
( fish or meat ) Cheese & Dessert

### Tasting Menu 75 €

*A choice from A la Carte :*  
Amuses Bouche – Starter – Main dish  
( fish & meat ) Cheese & Dessert

### Children's Menu 18 €

Child's menu up to 10 years  
Amuses Bouche, Dish & Dessert in half  
portion

### Menu 'Surprise' 97 €

*Representative portions of 9 dishes  
selected by the Chef and served to the  
whole group  
(not available after 12h30 & 20h15)*

*Cheese from the trolley- maximum 6 pieces  
Desserts to be selected when ordering*