

# L'IMPROBABLE

## STARTERS

SEARED SCALLOPS 20 €

cream of parsnips  
grilled almonds  
Viennese crisp

SMOKED EEL 20 €

tartar of celery  
green apple and verbena  
grated egg yolk

LOBSTER CANNELLONI 21 €

coulis of peppers  
shiso chips

CARPACCIO OF MATURED DUCK 18 €

foie-gras  
clementine chutney  
seed crumble

TARTAR OF SMOKED BEEF 18 €

shimeji (mushroom)  
marrow

EGG 63°C 16 €

trumpets of Death  
woodland mushrooms  
black sesame crisp

MAIN COURSES

CONFIT OF TURBOT WITH MISO 32 €

buttered green cabbage  
shiso  
fermented milk with celery oil

PEKING OCTOPUS & PORK 32 €

confit of pork  
puy green lentils  
coco de Paimpol beans  
sarriette emulsion

PURE FILET OF BEEF 37 €

Sharp jus with seaweed butter  
tarama of avruga  
daikon radish with sake  
bintje and furikake rosti

FILET OF DEER 35 €

sharp bitter chocolate jus  
cranberry gel  
cacao nibs  
glazed salsifies  
Root parsley

ROASTED PIGEON 32 €

Sharp prune jus  
Pistachio & mint yoghurt falafel  
glazed chicory

PORTOBELLO 24 €

Brussels mushrooms  
Edamame & Paimpol beans  
Flame cooked peanut cracker

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## DESSERTS

BITTER CHOCOLATE SOUFFLE 12 €  
Citrus fruits

FLOWING HEART BALL 12 €  
pina colada

CRÈME BRULEE 12 €  
butternut  
café

GOURMET COFFEE 12 €  
Assortment of sweets  
coffee or tea

CAMEMBERT CROQUETTE 12 €  
Fig chutney  
almond milk