



Our Trusted Producers

Famille Favrin - J A Gastronomie -

Mieral - Poissonnerie Méricq -

Laiterie des Marches - Boulangerie Petit

Gâteau - Le Bonheur est dans le Nid -

Poissonnerie de l'Etoile - Atelier Gouj -

Les pigeons de Pornic - Boulangerie

Chez Bouboule - Céramiste Charlène

Joannard - Coutelier Jean-Loup

Balitrond

Source

First Gesture – Emergence – First Light

Pea & Pine Tree

Garden Harmony & Garlic

Broyas & Green Bean

Veal & Wild Thyme

Strawberry & Cocoa

119€

The selected menu is served to all guests at the table.

Allergen information is available upon request.

Price includes VAT and service.

Source

« *Locavore Cuisine – Clarity & Precision* »

Source is about returning to the essence.
Understand the product, then showcase it with
only the essential—and the perfect elements.

This is where it begins:

I strip away what distracts, letting the ingredient
speak.

A composed, honest cuisine, grounded in the
season.

Seve

First Gesture – Emergence – First Light

Pea & Pine Tree

Garden Harmony & Garlic

Morel & Dandelion

Black & White Mushrooms

Strawberry & Cocoa

119€

The selected menu is served to all guests at the table.

Allergen information is available upon request.

Price includes VAT and service.

Sève

« *Freshness – Sprout & First vibration* »

Sève is the living vegetal movement.

Each courses progresses with lightness.

The product remains clear.

The plate search evidence without heaviness.

It's a cuisine of circulation, it start in the earth,
flows through the plants, and concludes with
fruits.

Racine

First Gesture – Emergence – First Light

Zucchini flower & Carabinero

Morel & Dandelion

Lamb & Sea Buckthorn

Turbot & Verbena

Pigeon & Sage

Chevrotin & Redcurrant

Grapefruit & Lemon Balm

Cherry & Pine Nut

149€

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Allergen information is available upon request.

Price includes VAT and service.

Racine

« *Depth – Memory – Slow Time* »

Roots are grounding.

A cuisine that is earthy and narrative, where flavors are carefully conceived, transformed, and occasionally patiently awaited.

We explore:

Vegetable roots,

Personal roots,

Memories and journeys.

Each dish tells a story: my grandmother's pigeon, the turbot of my childhood in Loire-Atlantique, the verbena from family teas...

Herbier Noir

First Gesture – Emergence – First Light

Pea & Pine Tree

Garden Harmony & Garlic

Onion & Egg

Morel & Dandelion

Black & White Mushrooms

Chevrotin & Redcurrant

Grapefruit & Lemon Balm

Cherry & Pine Nut

149€

The selected menu is served to all guests at the table.

Allergen information is available upon request.

Price includes VAT and service.

Herbier Noir

« *Undergrowth – Bitter – Vegetal memory* »

Herbier noir is a deeper reading of the vegetal world.

It's a cuisine of roots, leaves, flowers and
undergrowth.

We move beyond simple freshness to embrace the
dark, earthy and infused side.

We speak of the intimate vegetal.

Less decorative

More profound.

Prelude

First Gesture – Emergence – First Light

Pea & Pine Tree

Broyas & Green Bean

or

Veal & Wild Thyme

Strawberry & Cocoa

79€

The selected menu is served to all guests at the table.

Allergen information is available upon request.

Price includes VAT and service.

Prelude

Introduction Menu, Simple & Elegant.

Establishing the house's tone, with clarity and
without excess.

I do not cook to impress.

I cook to build.

I remove the unnecessary.

I focus on the essential.

A dish must stand on its own.

The seasons dictate.

Technique decides.

Alexandre Ciesielski