

RESTAURANT TADAO ANDO

OPEN EVERY DAY FOR LUNCH FROM 12PM TO 3PM

STARTERS

FRITTERS OF SARDINE SWEET POTATO
WITH ESPELETTE CHILLI AND TARTAR SAUCE 20

CARPACCIO OF BEETROOT WITH SHERRY VINEGAR,
FRESH GOAT'S CHEESE WITH CHIVES, CRISP BEETROOT,
SPROUTS FROM THE GARDEN 17

LEEKS IN AN OLD-FASHIONED MUSTARD VINAIGRETTE,
ORGANIC POACHED EGG, FRIED LEEKS 16

CASSOLETTE OF SEASONAL MUSHROOMS WITH PARSLEY BUTTER
AND MUSHROOM CREAM 18

PLATS

SAUTÉ OF MARINATED PRAWNS ON A BED OF BABY GEM LETTUCE,
CRUNCHY CARROT AND RADISH, AVOCADO AND GRAPEFRUIT,
HONEY AND MUSTARD DRESSING, MARJORAM 24

ROAST SQUASH WITH RED AND WHITE QUINOA, POTATOES AND GRATINATED
WITH REBLOCHON CHEESE, SUCRINE SALAD WITH FRESH HERBS 26

FILLET OF SEA BASS A LA PLANCHA,
CELERIAC COOKED IN CARAMELISED APPLE JUICE,
PARSLEY BROWNED BUTTER AND ROASTED HAZELNUTS 28

ROAST VEAL ENTRECÔTE,
COLOURED CARROTS WITH THYME, VEAL JUS WITH MACE 30

DUCK BREAST, POACHED PEARS WITH SPICES
AND RED WINE FROM THE DOMAIN, MACAIRE APPLE WITH PARSLEY 28

DESSERTS

TRIO OF REFINED FRENCH CHEESES WITH CERVELLE DE CANUT,
HOMEMADE RASPBERRY PRESERVE, TOASTED BREAD 15

CAFÉ GOURMAND, BRETON LEMON SHORTBREAD,
CHOCOLAT LIÉGEOIS, DRIED FRUIT BISCUITS 10

PAVLOVA WITH GOLDEN APPLE COMPOTE,
GRANNY SMITH APPLE CHANTILLY 10

CHOCOLATE VIENNOIS WITH COFFEE BEANS COVERED WITH CHOCOLATE 10