



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1985

	EUROS
Marbled confied duck foie gras with port wine, pear and fennel texture	37
Smoked eel crisp with creamy egg yolk and soy sauce, tarragon and lime	36
Green and white asparagus from the Coutin farm, wild garlic with creamy egg coulis, parmesan shortbread and asparagus ice cream	37



Monkfish stuffed with piquillos, haddock and squid ink sauce, coloured courgettes and basil	42
Fillet of John Dory with artichokes, lemon and lemon brine juice	40
Brannens pigeon smoked with hay, tender leg, full-bodied gravy served with French peas and Swiss chards	46
Lamb cannon with summer savory, potatoes and sweet potatoes, black garlic sauce	45
Yellow Landes poultry pie with morels, spinach and crispy kohlrabi	47
Small spelt with chanterelles cooked like a risotto	30



Matured cheeses selection	18
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Revisited strawberrey tart with basil, lime and strawberry sorbet	18
Le Chapon Fin's revisited cannelé	18
Pecan and passion fruit trompe l'œil cookie with passion fruit sorbet	18

For your comfort we recommend you to order your dessert at the beginning of the meal