

le Jardin des Plumes

Welcome into Eric Guérin's universe.

Nadia and all the team are happy to welcome you and wish you to spend a nice moment in their house.

« carte blanche » to the chef

75 € DEGUSTATION MENU

Follow us in an uncharted territory and travel with complete confidence into our Chef's cuisine.

« à la plume » menus

32 € 2 courses menu (starter + main course or main course + dessert)
lunch time, except week-end

45 € 3 courses menu (starter + main course + cheese or dessert)

60 € 4 courses menu (starter + fish + meat + cheese or dessert)

Marinated Mushrooms, apple, cheese cream and herbs jus.

or

Blue fish "rillettes", zucchinis, tarragon and passion fruit dressing.

Half way cooked tuna, roasted watermelon, creamy Burrata flavored with rosemary.

or

Sliced pork filet, crisps, mustard and garlic mayonnaise.

Cheese board.

or

Choose your dessert « à la carte ».

kids menus until 12 years old

15 € YOUNG BIRD MENU

starter + main course or main course + dessert

22 € LET'S DISCOVER NEW FLAVOURS !

Blue fish rilette.

+ Tuna and watermelon.

OR Pork and potato crisps.

+ Visit the « patisserie » and choose your dessert !

à la carte

STARTERS

- 28 € Burrata (creamy mozzarella), lobster, cucumber and avocado.
- 24 € Foie gras (duck liver), octopus, fava beans, radish and slightly acid strawberries.
- 24 € Shrimps, peas, grilled onions and hibiscus « vinaigrette ».
- 19 € White asparagus, carbonara sauce, smoked egg yolk and pancetta (Italian bacon).

MAIN COURSES > all our meats are originally from france and europ

- 35 € Beef filet, "Cœur de Neufchâtel" cheese, potatoes, shallots, cress and mustard.
- 33 € Rack of lamb, slightly acid green asparagus, lemon-thyme.
- 35 € John Dory, carrots, andouille de Vire (smoked sausage) and fennel broth.
- 28 € Pollack (fish), mushroom, "mimolette cheese", almond cream and green salad emulsion.

CHEESE BOARD

- 12 € Our selection of cheeses

DESSERTS

- 15 € Cream of banana and strawberries with black sesame seeds.
- 14 € Apple, puff pastry, pine nuts, calvados and apple sorbet.
- 14 € Rum baba flavored with roses and orange blossom.
- 15 € Chocolate rice pudding with cinnamon ice cream;

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Le Jardin des Plumes and/or Eric Guerin



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Restaurant page and/or Hotel page

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#JARDINDESPLUMES #CHEFERICGUERIN

Don't forget our web site and our blog on :
<http://www.lejardindesplumes.fr>