

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

85 € | DÉGUSTATION MENU

Choose to trust us according to the seasons and to our discoveries for a menu realized in an instant by our Chef and his team.

Share with us your food intolerances and we take care of you.

For reasons of fluidity and quality of service, this menu is for the whole table. Thank you for your understanding.

« à la plume » menu

48 € | STARTER + MAIN COURSE + CHEESE OR DESSERT

Menu served every day except Saturday evening and Sunday evening.

Mackerel, cress, blue potatoes and radish.

OR Soft-boiled egg, sobrasada, shellfish and vegetable broth.

Trout, avocado, pak-choï cabbage and fresh herbs.

OR Pork, cauliflower, pear and spicy black pudding emulsion.

Cheese board.

OR Choose your dessert « à la carte ».

kids menu until 12 years old

22 € | STARTER + MAIN COURSE + DESSERT

let's discover new flavours !

net prices - including service

For your information and regarding the law : 2015-447 of the 17th of April 2015, notice that our dishes may contain some allergen products.

la carte

STARTERS

- 26€ Marinated filet of duck with spices, apple, quince and cardamome broth.
- 32€ Duck liver (foie gras) and mushrooms.
- 35€ Raw monkfish, black sesame, salsifi and grapefruit.
- 28€ Octopus carpaccio and «aligot» with Normandie's cheese.

MAIN COURSES | all our meats are from France and Europe

- 35€ Saddle of lamb cooked in a sea salt crust, hummus, quinoa and herbs/garlic sauce.
- 32€ Pluma (part of the filet of the black pork from Spain), celeriac and hazelnut.
- 40€ Sole, cabbage, beer and citrus.
- 38€ Scallops, endive, warm lentils and almond milk.

12 € | CHEESE BOARD | Our selection of cheeses

DESSERTS | Chocolat de la manufacture Michel Cluizel

- 15€ Roasted squash and clementine.
- 18€ Chestnut and chocolate cream, maple syrup and white chocolate ice cream.
- 18€ Puff pastry stuffed with apple, almond and candied berries (to order in advance).
- 15€ Pineapple, avocado, vanilla and tarragon ice cream.

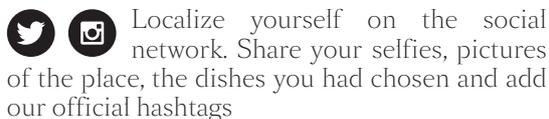
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ERIC GUERIN'S OFFICIAL WEBSITE
www.eric-guerin.fr

LA MARE AUX OISEAUX
www.mareauxoiseaux.fr

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