

la Table de balthazar

Created by *Benjamin Jourden*

TO START

 GREEN BEANS AND SAMPHIRE, FIG LEAF, SMOKED TROUT EGGS **21€**

 TOMATO VARIATION, WHITE AND BLACK GARLIC CONDIMENTS **27€**

 CRISPY EGG FROM « LA PLOUTIÈRE FARM », PARMESAN CREAM, VEGETABLE JUICE **31€**

LEAN FISH CARPACCIO, OSCIETRA CAVIAR, CUCUMBER AND GRANNY SMITH, GIN ESPUMA **41€**

FARMED CAVIAR TASTING, NEUVIC OSCIETRA (30G)
WITH ACCOMPANIMENTS **120€**

THEN

 VARIATION ON SEASONAL VEGETABLES **28€**

RENNES "COUCOU" CHICKEN, PANDAN JUICE, PEAS AND CORN **35€**

GRILLED SEA BREAM, RED FRUIT CONDIMENTS, FENNEL AND LEMONGRASS FOAM **39€**

24-HOUR BRAISED BEEF CHUCK, ANCHOVY JUICE, ZUCCHINI AND JAPANESE EGGPLANT **43€**

 JOHN DORY WITH BROWN BUTTER, BOUCHOT MUSSELS, ARTICHOKE AND POTATO DUMPLING **49€**

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TO FINISH

BLACKBERRY AND CELERY VARIATION **15€**

CHEESE SELECTION FROM MAISON GAUTHIER **16€**

LIGHT MADAGASCAR 80% CHOCOLATE GANACHE, OABIKA, AND OLIVE ICE CREAM **19€**

APRICOT, PINE NUT CRISP, ROCKET ICE CREAM **21€**



The bread is freshly made every day by Boulangerie Elluard in Rennes.

Please note that all our meats are of French origin.



"Vegetarian dishes" available, with the option for custom creations.



Signature dish

"Service included in the price"

Menu Découverte

52.00 €*

With wine pairing (regular or alcohol free)
(3 glasses 42€)



GREEN BEANS AND SAMPHIRE,
FIG LEAF, SMOKED TROUT EGGS



RENNES "COUCOU" CHICKEN,
PANDAN JUICE, PEAS AND CORN



CHEESE SELECTION
FROM MAISON GAUTHIER
(SUPPLEMENT OF 10.00 €)



BLACKBERRY
AND CELERY VARIATION

Menu Plaisir

62.00 €*

With wine pairing (regular or alcohol free)
(4 degustation glasses 52€)



TOMATO VARIATION,
WHITE AND BLACK GARLIC
CONDIMENTS



CRISPY EGG
FROM « LA PLOUTIERE FARM »,
PARMESAN CREAM,
VEGETABLE JUICE



GRILLED SEA BREAM,
RED FRUIT CONDIMENTS,
FENNEL AND LEMONGRASS FOAM



CHEESE SELECTION
FROM MAISON GAUTHIER
(SUPPLEMENT OF 10.00 €)



LIGHT MADAGASCAR 80%
CHOCOLATE GANACHE,
OABIKA, AND OLIVE ICE CREAM

Menu Signature

Same menu for the entire table, available
until 9:30pm

78.00€

With wine pairing (regular or alcohol free)
(5 degustation glasses 62€)



LEAN FISH CARPACCIO,
OSCIETRA CAVIAR,
CUCUMBER AND GRANNY SMITH,
GIN ESPUMA



TOMATO VARIATION,
WHITE AND BLACK GARLIC
CONDIMENTS



JOHN DORY
WITH BROWN BUTTER,
BOUCHOT MUSSELS,
ARTICHOKE AND POTATO
DUMPLING



24-HOUR BRAISED BEEF CHUCK,
ANCHOVY JUICE,
ZUCCHINI AND JAPANESE
EGGPLANT



RED FRUIT MERINGUE,
CREAMY PARSLEY



APRICOT,
PINE NUT CRISP,
ROCKET ICE CREAM

* ANY CHANGES TO DISHES IN THE SUPERIOR MENU WILL IMPLY A SUPPLEMENT OF 10.00 €

* A CHILDREN'S MENU IS AVAILABLE FOR 35.00€ (MAIN COURSE/DESSERT)