



Les entrées

- Mousse de foie de volaille, déclinaison d' alliacée** **169**
Chicken liver mousse, served with toasted gingerbread, onion and red wine confiture, shallots pickles, seared garlic petals. [M-H-SU-LØ](#)
- Chèvre chaud au miel et chou chou** **179**
Mini stuffed bread with goat cheese and honey mousse, caramelized nuts tuile, watercress and champagne dressing . [M-H-SU-NØ-LØ-SEN](#)
- Oeuf cocotte façon l'ardoise** **159**
Egg parfait, Espelette cream espuma,crispy pancetta, champignons medley, aromatic herbs salad. [M-H-E-LØ](#)
- Coquille Saint-Jacques** **229**
Pan seared scallop, flambee with whisky, pancetta espuma, burnt leek, oyster and caper condiment. [M-LØ-SK](#)
- Entrée du jour**
Trust the kitchen team' s inspiration.

Les plats

Canard aux agrumes

419

Pan-seared duck breast, blood orange sauce, confit mandarine zeste, Espelette buttered parsnip puree, grilled broccoli, glazed carrots in orange juice. [M-LØ](#)

Raie au beurre noir

379

Pan-seared skate fish, expanded black garlic butter, squid ink potatoes puree, oyster and capers relish. [M-H-F-SK-LØ](#)

Matelote de Lotte

429

Monkfish ballotine, slowly cooked sous-vide wrapped in bacon. Roasted carrots and smoked paprika. Red wine and duck emulsion. Carrots leave oil. pancetta espuma, L' ardoise french fries, beetroot ketchup or truffle mayonnaise.

[M-LØ-E-SU](#)

Poulet à l'armoricaine

399

Chicken ballotine with langoustine and nori leaves. Langoustine creamy bisque, grenaille potatoes in 3 cookings, roasted carrots puree. [M-BL-SU-LØ](#)

Filet mignon aux échalotes

369

Slowly cooked pork tenderloin, glazed shallot with balsamic reduction, braised stuffed red cabbage with pork and duck meat, roasted asparagus and glazed carrots. L' ardoise french fries, beetroot ketchup or truffle mayonnaise. [E-LØ](#)

Coq au vin

329

Signature dish from L' ardoise. Typical coq au vin, cooked and served in a modern way, served with L' ardoise french fries, beetroot ketchup or truffle mayonnaise. [M-LØ-SU](#)

Le plat du jour

Main course of the day, cooked by the kitchen team's inspiration.

Assiette de fromages 219
Assortiment of french cheeses, breads, salad and champagne dressing.
M-H-SU-SEN

Les desserts

Baba au rhum 149
Cake infused in citrus zest and rum syrup, chantilly cream. Served with citrus granite. M-H-E

Coeur coulant chocolat et caramel au beurre salé 159
Molten chocolate cake with salted caramel sauce, sarrasin crumble, crème anglaise of lime and green peas. M-H-E

Crème brûlée 169
Served with caramelised chanterelle, burnt onions on a gingerbread toast.
M-H-E-LØ

Crêpe aux pommes 149
Breton's pancake, stuffed with roasted royal gala apples, salty caramel sauce and Calvados chantilly, granny smith julienne , sorbet. M-H-E

Pêche melba 149
Roasted peach, peach compote, dulce de leche, palet breton (biscuit) and vanilla ice-cream. M-H-E

Cafe gourmand 179

For the kids, everything on the menu is available at half portion

Allergener

SU : Sulfitt, E : Egg, F : Fisk, SE : Sesame, SEL : Selleri, MN : Mandel,
CN : Cashewnøtt, B : Bygg, L : Lupin, H : Hvete (gluten), PE : Peanøtt, SEN : Sennep, HN : Hazelnøtt, M : Melk, SK :
Skalldyr, PN : Pinjekjerner, BL : Beotdyr, SO : Soya, LØ : Løk, NØ : Nøtter