

*From my childhood in Brittany I kept the memories of the sea flavours and the travel's inspiration.  
From the time I spent with my Masters remains the love of the product and the importance of sauces.*

*At the Gabriel I invite you to discover a creative French cuisine where the  
seasonal product is revealed by the subtle strength of spices.*

*I wish you an exceptional experience.*

JÉRÔME BANCTEL



## «INVITATION TO A JOURNEY» MENU

The Caviar « à la française ». Steamed blinis, haddock fish «blanc manger»

The Abalone from Brittany. Kohlrabi, white soja butter

The Artichoke from Brittany, roasted. Sakura blossom, « barigoule » sauce

The Royal Langoustine. Poached in sea water. Turnip and spicy juice

The Mackerel with white wine. « Amandine » potatoes, sea urchin bourride

The Pigeon from Louvigné. Marinated in cocoa, crispy buckwheat

The Calisson. Lemon, roasted almonds and miso sorbet

The Chocolate. Gold nugget from Brazil, chocolate sauce infused with Maté

295 €

Per person for the entire table, in 8 courses

490 €

Per person for the entire table with wine pairing



## «THE JOURNEY»

75 €

Per person for the entire table, in 3 courses

115 €

Per person for the entire table, in 4 courses

Open from 12:30 pm to 2:30 pm and from 7:30 pm to 10:00 pm - The menu is available until 2:00 pm and 10:00 pm  
*Net prices, tax and service included - We are not able to receive check payment*

# STARTERS

THE ARTICHOKE FROM BRITTANY  
Roasted. Sakura blossom, « barigoule » sauce  
85 €

THE ROYAL LANGOUSTINE  
Poached in sea water. Turnip and spicy juice  
125 €

THE CAVIAR « À LA FRANÇAISE »  
Steamed blinis, haddock fish «blanc manger»  
115 €

THE GREEN ASPARAGUS FROM THE VAUCLUSE  
Steamed. Cedar, olive oil zabaglione  
75 €

# FISH

THE MACKEREL FROM BRITTANY  
With white wine. « Amandine » potatoes, sea urchin bourride  
85 €

THE MONKFISH FROM BRITTANY WITH SPICES  
Matured on the bone. White asparagus, wasabi condiment  
95 €

THE SOLE FROM BRITTANY  
Steamed. Black truffle and leek « vinaigrette »  
105 €

# MEATS

THE SUCKLING PIG  
Braised. Spicy mango, cooking juice  
95 €

THE PIGEON FROM LOUVIGNÉ  
Marinated in cocoa. Crispy buckwheat  
90 €

THE LAMB FROM LOZÈRE  
Roasted. Candied « Celtiane » potatoes, lamb juice  
100 €



THE CHEESE  
TROLLEY  
34 €

*If you suffer from allergies, please inform your waiter so that our chef can prepare a meal suitable to your needs  
All of our meats are raised and slaughtered, in France and Spain*