

OUVERT DU MARDI AU SAMEDI

DE 12:00 à 14:00

DE 19:00 à 21:30

02.22.66.89.49

GRANDE TABLE DE CHOIX
PAR
VICTOR BETTON

BETTON FILS

7 RUE DES GRANDS DEGRÉS
SAINT MALO

Dinner Menu

A PARTAGER

Salt Cod Fritters, Smoked Chili Mayonnaise	9
Haddock tarama	10

ENTRÉES

Line-caught red tuna belly, farm-fresh cream, baby leeks	15
Wild sea bass ceviche, pickled nectarine and harissa	16
Red beet, burnt lemon paste, homemade ricotta, and shiso broth.	13

Our wines by the glass

Vins rouges

Cabernet France, Domaine Orioux, Loire	8
Domaine de la Cabotte, Côte du Rhône	9
Syrault, Domaine Berry-Althoff, VDF	10

Vins blancs

Côtes de Gascogne, Domaine de Séailles, Cuvée Presto	7
Domaine de la Cabotte, Côtes du Rhône	8
Gaudry'Olle, Domaine Gaudry, Loire	9

Vin rosé

Gascogne, Domaine Séailles, Drôle d'oiseaux	7
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Nos Bulles

Champagne, Pierre Trichet 1er Cru	14
Crémant, Domaine Loberger, Alsace	8

Our Children's Menu

Meat or Fish of the Day, Seasonal Vegetables	14
Vanilla Ice Cream and Praline Feuillantine	

PLATS

Orzo pasta risotto with parmesan, porcini mushrooms, and arugula pesto	29
Diver scallops, butternut squash, sorrel, and brown butter.	31
Line-caught John Dory, haddock beurre blanc, and potato gnocchi.	34
Roasted wild boar, Paris mushrooms, confit pink onions, and rich jus.	29
Royal-style hare, foie gras and porcini mushrooms, potato gnocchi (truffle supplement +5€)	39

DESSERTS

Cheese Plate Aged by Antre Frères	13
Profiterole-style choux pastry, chocolate sauce	11
Roasted figs, rosemary oil, and cider granita	12
Warm Chocolate Mousse, Vanilla Ice Cream, Praline Feuilletine	12