



LE GOYEN

Hôtel*** Restaurant

Audierne

In order to sublimate the flavours and for the taste to prevail, our Breton kitchen chef Matthieu Le Roy has imagined with passion and sincerity his seasonal dishes as well as his signature dishes.

A surprising version, a revisited harmony...

Something crispy, something crunchy, something spongy...

He chooses with great care his fresh products from producers who are respectful of Nature, of local fishermen and of traditional farmers.

Le Goyen has decided to go even further in the respect of the product, of its customers, its collaborators and has been rewarded by the Title of “Maître Restaurateur” (Master of Restaurant Industry) and has been welcomed in the Collège Culinaire de France (France Culinary College).



CHÂTEAUX
& HÔTELS
COLLECTION



Restaurateurs
Pointe
Bretagne



Association Française des Maîtres Restaurateurs



HÔTELS DE CHÂRME & DE CARACTÈRE EN BRETAGNE



RESTAURANT DE QUALITÉ
MEMBRE DU
COLLÈGE CULINAIRE
DE FRANCE

Spring Menu

A STARTER AND A MAIN COURSE / A MAIN COURSE AND A DESSERT	34 €
+ A COFFEE WITH GOURMET DESSERTS	39 €
A STARTER, A MAIN COURSE AND A DESSERT	45 €
A STARTER – A FISH – A PIECE OF MEAT – A DESSERT	69 €
NEW : FOOD AND WINE PAIRING IN 3 SERVICES	17 €

The Starters

Bundle of Crab meat, Cauliflower jelly, Honey and citrus fruit cream

Seasonal asparagus and egg yolk, Herbs mash and Smoked streaky Bacon

Half-cooked Duck liver, melon and beetroots range

Roscoff's pink onion, Stuffed Turnip, Lemongrass-flavoured minestrone (vegetarian dish)

Langoustines' tails à la « Gravelax », condiments carrots, soya-sesame soup

6 Hollow oysters N°3 Prat Ar Coum, Alain Madec from Carantec

Langoustines and Oysters Duo (7 € surcharge)

The Main courses

Steamed fish of the day, Preserved beef tongue, Turnips tagliatelles with sesame oil

Encounter between local fish and langoustines à la plancha, citrus fruit gnocchis and fresh herbs, Langoustines' head emulsion with passion fruit.

Farming poultry and Brittany's Blue lobster Duo, vegetables flavours and garden herbs

Roasted piece of veal, carrot mousseline, marrow-flavoured semolina

Our Signature Dishes

Line-caught Sea Bass from Audierne's Bay steamed with Sansho pepper, lemon paste, Jerusalem artichokes and radish 29 €

Brittany's Blue Lobster simply roasted in its shell, meltingly soft potatoes à la "boulangère" (oven-cooked with onions, herbs and stock), preserved tomato 14 € for 100 gr

Desserts

Orange and Carrot variations

Out of the ordinary Millefeuille, mango exotic fruits, choco-coco praline

Passion of the Chocolate egg

Preserved Victoria Pineapple, Chiboust cream with condiments and its Piña colada sherbet

Fresh seasonal Fruits platter

Cheese

Selection of three farming goat cheeses from the Menez-Hom	8 €
Mature platter of cheese and its condiments	12 €

Seafood



Hollow oysters N°3 Prat ar Coum, Alain Madec from Carantec

6 Pieces : 13€ 9 Pieces : 17 € 12 Pieces : 22 €

Oysters from Ile Tudy, hollow from Brittany N°3

6 Pieces : 12 € 9 Pieces : 16 € 12 Pieces : 21 €

Langoustines « les Demoiselles du Guilvinec » Platter 350 gr 22 €

Oysters and Langoustines Duo 26 €

Seafood Platter 43 €

1 crab or Spider crab (according to the season), 200 gr of langoustines, 6 hollow oysters

(3 Ile Tudy, 3 Prat ar Coum), whelks, winkles, prawns

Royal Seafood Platter 43 €/pers + 14 € for 100 gr of lobster

Seafood Platter + ½ lobster per person

For minimum 2 persons

Lunch Set Menu (from Monday to Saturday)

See our board (except bank holidays)

Lobster menu 83 €/per person

(For 2 people minimum)

Breton Lobster's Tail in carpaccio

Mango and Grapefruit vinaigrette



Simply heated-up Claws, Thai vinaigrette

Preserved garlic and Coriander pesto



½ Blue Lobster from Les Viviers d'Audierne, simply roasted in its shell

Meltingly soft potatoes à la « boulangère » (oven-cooked with onion, herbs and stock), preserved tomato



Cheese platter and its condiments



Cooling break



Dessert of your choice

