

LE GOYEN

Hôtel****Restaurant

Audierne



« Restaurant de Qualité »
Recognised by the Collège Culinaire de France



l'Assiette, the new Michelin distinction awarded for the « quality food and culinary expertise of our chefs »

All of the staff at Le Goyen are delighted to welcome you to the
Restaurant Le Goyen, Audierne

**The title “Maître Restaurateur” was awarded on 28 September 2015.
The title is a guarantee that all dishes are prepared and cooked on the premises using fresh, local, seasonal produce, (« Une cuisine faite maison »).**

Audierne en Cap Sizun
Centre ou bout du monde, c'est selon
Embarquement pour l'île de Sein,
Ville-port, nichée dans l'immensité de la baie,
Le chemin de la pointe du Raz bien sûr :
Audierne c'est tout cela mais aussi bien autre chose.
Ici l'air est plus vif,
L'œil doit se faire aux infinies nuances du bleu de la mer et du ciel,
L'exceptionnel est palpable.
Et vous voilà ici, hasard ou choix,
Pris dans nos filets
Ceux du goût, du partage.
Oubliez tout et laissez-vous tenter, guider.
Votre choix vous emmène vers le meilleur
Et nous en sommes les artisans.
J. Guillemin, Ami épicurien



« Le Mareyeur » Menu 26 €*

Monday – Friday lunchtime (except Public holidays)

Starter of the day

Or

Home-smoked fish

🍷

Dish of the day

🍷

Dessert of the day

Or

Local cheeseboard (3 cheeses)

« Le Côtier » Menu : Plate of Seafood + Dessert 28 €*

Monday – Friday lunchtime (except Public holidays)

Plate of seafood

🍷

Local cheeseboard (3 cheeses)

Or

Dessert of the day

**This menu is available including drinks for 36€ : ½ bottle still or sparkling mineral water and a glass of wine chosen by our sommelier*



Children's Menu 14 €

« Home-made » arinated fish

Or

Mixed salad

Or

Melon and cured ham

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Chicken breast

Sautéed potatoes

Or

Fillet of fish with seasonal vegetables

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2 scoops of ice cream or sorbet

Or

« Surprise » dessert made by our pastry chef

Or

Fresh fruit salad

« Première Rencontre » Menu

2 savoury courses + 1 sweet course 38€

2 savoury courses or 1 savoury course + 1 sweet course 34€

Line-caught pollack marinated with olive oil, yuzu and fennel

❧

Fish of the day (monkfish, line-caught bream, cod, etc.)

Roasted in hazelnut butter, artichoke à la Barigoule, tomatoes and olives

❧

A selection of local cheeses (5 cheeses)

Or

Pineapple

*Spicy carpaccio, roasted pineapple tartlet,
pineapple-star anise purée and sorbet*

Available with a flight of wine at 19 € per person: 3 glasses of wine and ½ bottle mineral water

To share with an aperitif...or maybe not !

N° 3 Pacific oysters from Marie Robert on the Ile de Sein,

These oysters have been refined for one month in the waters off the Ile de Sein, giving them a distinctive, refined, salty flavour, particular to the area.

6 oysters : 12 € 12 oysters : 24 €

Size 3 pacific oysters from Ile Tudy, creuses de Bretagne N° 3

6 oysters : 12 € 12 oysters : 24 €

Whelks

Condiments and bread rubbed with garlic

14 €

Plate of Langoustines « les Demoiselles du Guilvinec » 350 g

22 €

Duo of oysters and langoustines

28 €

Seafood

Seafood Platter

45 €

1 brown crab or spider crab depending on the season, 200g langoustines, 6 Pacific oysters (3 from Ile Tudy, 3 from the Ile de Sein), whelks, winkles, prawns

Royal Seafood Platter

45 € per person + 13 € per 100 grams of lobster

Seafood platter + ½ lobster per person (for minimum of 2 people)

A la Carte Menu

Hors d'oeuvres

Line-caught pollack 21 €
Marinated with olive oil, yuzu and fennel

Duck foie gras confit from Lanvau (Morbihan) 23 €
Lemon thyme crumble and Plougastel strawberries

Brown crab 24 €
Buckwheat galette, guacamole and balsamic sorbet

Main courses

Prime fish « John Dory, turbot, brill, Dover sole, sea bream » 28 €
Pan-fried and served with garden peas, girolle mushrooms, verbena emulsion

Fish of the day « monkfish, cod, line-caught pollack, bream » 24 €
Roasted in hazelnut butter, artichoke à la Barigoule, tomatoes and olives

Veal 24 €
Sautéed with lemon, caper and parsley butter, green asparagus

Breton lobster (500 grams) 58 €
Cooked the Chef's special way
Or
Served with a creamy lemon and lobster sauce and baby potatoes

Special meat dish or 'catch of the day' ...

Cheese

Platter of fine cheeses served with a selection of nuts and dried fruit 14 €

A selection of local cheeses (5 cheeses) 9 €
Menez-Hom goat's cheese and a selection of cheeses from the Laiterie de Kerguillet

Desserts (please order at the beginning of the meal) 14 €

Pineapple,
Spicy carpaccio, roasted pineapple tartlet, pineapple-star anise purée and sorbet

« Abinao » bitter-sweet dark chocolate,
Ganache with Baileys, Abinao chocolate smoked over wood steeped in Jack Daniel's, chocolate mint sorbet

Strawberry,
Matcha tea sponge biscuit, kaffir lime and vanilla cream, lemon meringue and grapefruit sorbet

A stroll around Menton...
Lemon mousse, Breton shortcake, lime confit, white chocolate crumble and lemon-aniseed sorbet

Plate of fresh seasonal fruit

« Confiance » Menu 47 €
or 55 € with local cheeseboard (5 cheeses)

Duck foie gras confit from Lanvau (Morbihan),
Lemon-thyme crumble, Plougastel strawberries

Or

Brown crab,
Buckwheat galette, guacamole and balsamic sorbet

or

Pan-fried prime fish (John Dory, turbot, brill, Dover sole, sea bream)
Garden peas and girolle mushrooms, verbena emulsion

Or

Veal,
Sautéed with lemon, caper and parsley butter, green asparagus

or

A stroll around Menton
*Lemon mousse, Breton shortcake, lime confit,
white chocolate crumble and lemon-aniseed sorbet*

Or

Strawberry
*Matcha tea sponge biscuit, kaffir lime and vanilla cream,
lemon meringue and grapefruit sorbet*



« Goyen » Menu 76€

Duck foie gras confit from Lanvau (Morbihan),
Lemon-thyme crumble, Plougastel strawberries

Or

Brown crab,
Buckwheat galette, guacamole and balsamic sorbet

or

Prime fish of the day (John Dory, turbot, brill, Dover sole, sea bream)
Roasted in hazelnut butter, artichoke à la Barigoule, tomatoes and olives

or

Veal,
Sautéed with lemon, caper and parsley butter, green asparagus

or

Platter of fine cheeses served with a selection of nuts and dried fruit

or

Dessert of your choice

Available with a flight of wine at 19 € per person: 3 glasses of wine and ½ bottle mineral water

Lobster Menu 83€
One 500 gram lobster per person

First of all, the tail
Guacamole, buckwheat galette and balsamic sorbet
🍷

Next, the claw
Garden peas and girolle mushrooms, verbena emulsion
🍷

Half a lobster, roasted
Artichoke à la Barigoule, tomatoes and olives
🍷

Platter of fine cheeses served with a selection of nuts and dried fruit
🍷

Dessert of your choice

Why not accompany this menu with a bottle of Champagne at 90 €, choose from :

- *Taittinger Prestige*
- *Moët et Chandon Impérial*



For your health and well-being

Please tell the Maître d'Hôtel if you are allergic to gluten. We will be pleased to provide :

- *Gluten-free bread*
- *Slightly modified dishes to meet your requirements*

Allergènes :

Allergies :

A list of allergens present in the dishes on our à la carte menu is available on request. For 'specials' and other products not on the menu, please ask for details before placing your order.

Décret N°2015-447

Without our suppliers and partners, many of whom are also our friends, nothing would be possible ...

In accordance with our commitment to quality and our title of Maitre-Restaurateur, we favour local suppliers to help reduce our carbon footprint. By using fresh produce and establishing sustainable partnerships with suppliers committed to providing quality food, we are respectful of the environment and help to boost local employment.

We all share the same passion for quality food, without which quality cuisine could not exist :

*Ronan Cariou at Ile Tudy for oysters

*Stan and Marie Robert on the Ile de Sein for shellfish and oysters

*La Laiterie de Kerguillet, Plouay for butter, cheese and yoghurts

*La Cotriade (Marc) fresh langoustines every day from Le Guilvinec, whelks, winkles...

*Farmhouse cheeses from La Tomme du Nevet, Plogonnec.

*Terre et Plume at Le Faou for poultry, ducks.

* Bourdon and Louarn Bakeries in Audierne.

*La Brûlerie du Goyen (Café Savina) for espresso and breakfast coffee.

*La Biscuiterie de la Pointe du Raz.

*Les Viviers d'Audierne for lobster and fish from various fish markets

*Yves Prunel, skipper-owner of Hermine, for bream and other choice fish

*Ice cream from the Ferme de Pendreo

We would also like to thank local artists and craftsmen :

*Monsieur Paul Moal, painter and potter

*Monsieur Jean-Claude Monot, for his pictures

*La Verrerie de Locronan for vases and table decorations

*Monsieur Thierry Coupelant of CAP 6-1

*Monsieur Ronan Follic for his postcards and photos