



« 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



Dear Customers,

In our desire to use top-quality products in the most cost-effective way, we have to take into consideration the major price increases in some foods especially butter, eggs and chocolate.

We also have to respect employment legislation concerning the working hours of our staff.

In order not to penalise all of our customers, a surcharge of 15% will be added to the bill of lunchtime customers who leave after 15.00 and dinner customers who leave after 23.30.

Thank you very much for your understanding ; we hope you enjoy your gastronomic experience at Le Goyen

« Le Mareyeur » Menu 26 €*

Monday – Saturday lunchtime (except Public holidays)

Starter of the day

Or

Home-smoked fish

Or

Dish of the day

Or

Dessert of the day

Or

Local cheeseboard (3 cheeses)

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

Monday – Saturday lunchtime (except Public holidays)

Plate of seafood

Or

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 » marinated fish

Or

Mixed salad

Or

Melon and cured ham

Or

Chicken breast

Sautéed potatoes

Or

Fillet of fish with seasonal vegetables

Or

2 scoops of ice cream or sorbet

Or

« Surprise » dessert made by our pastry chef

Or

Fresh fruit salad

« Première Rencontre » Menu

3 courses (starter + hot main course + dessert) 38€

2 courses (starter + hot main course or hot main course + dessert) 34€

Salmon confit in cucumber juice, gin & tonic
garnished with cucumber, dill and lime

or

Fish of the day,
creamed red kuri squash, mushroom kromeskies

or

A selection of local cheeses (5 cheeses)

Or

*Crispy caramelised pastry, sautéed pear, pear-ginger cream and jelly
white chocolate crispy biscuit and pear sorbet with pieces of candied pear*

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 » 350g

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)

Hors d'œuvres

Confit of salmon in cucumber juice, gin & tonic <i>with a cucumber, dill and lime garnish</i>	20 €
Duck foie gras from La Ferme de Lanvau (Morbihan) <i>served with cooked Granny Smith apple and a crispy walnut biscuit</i>	23 €
Scallops and celeriac <i>with a salad of edible seaweed and a lemon-nori dressing</i>	24 €
Langoustines Véronique <i>simply pan-fried in dry Martini and served with a warm langoustine jus mayonnaise</i>	22 €

Main courses

Prime fish <i>served with butternut squash purée, Délicatesse saffron potatoes and a seaweed and shellfish jus</i>	28 €
Fish of the day <i>creamed red kuri squash, mushroom kromeskiies</i>	24 €
Breton lobster (500grams) <i>cooked the Chef's special way or served with a creamy lemon and lobster sauce and baby potatoes</i>	58 €
Guinea fowl stuffed with foie gras <i>young vegetables, grilled cep with hazelnuts and a tangy thyme jus</i>	24 €
Veal sweetbreads, simply braised <i>served with a' tatin' tartlet of chicory and roasted figs</i>	28 €
Special meat dish or 'catch of the day' <i>The waiting staff will give details</i>	

Cheese

Platter of fine cheeses served with a selection of nuts and dried fruit	14 €
A selection of local cheeses (5 cheeses) Menez-Hom goat's cheese and a selection of cheeses from the Laiterie de Kerguillet	9 €

<u>Desserts</u> (please order at the beginning of the meal)	14 €
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Le Boogie-Pear,
Crispy caramelised pastry, sautéed pear, pear-ginger cream and jelly, white chocolate crispy biscuit and pear sorbet with pieces of candied pear

Le Pomme-Sauternes,
Granny Smith apple, sponge cake, apple espuma, Sauternes wine jelly, green apple emulsion and sorbet

Le Mogador,
A light baked custard cream with a raspberry jelly centre, Tanariva chocolate mousse, surrounded by thin triangles of plain chocolate with strawberry, served with raspberry-lime sorbet

Almond-Caramel Temptation,
Almond cream, crispy praline biscuit, blackcurrant cream with a red fruit centre, salted caramel sauce, bitter almond ice cream

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

Duck foie gras from La Ferme de Lanvau (Morbihan)
served with cooked Granny Smith apple and a crispy walnut biscuit

Or

Scallops and celeriac
with a salad of edible seaweed and a lemon- nori dressing

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Prime fish

served with butternut squash purée, Délicatesse saffron potatoes and a seaweed and shellfish jus

Or

Guinea fowl stuffed with foie gras
young vegetables, grilled cep with hazelnuts and a tangy thyme jus

🍷

Le Mogador,

A light baked custard cream with a raspberry jelly centre, Tanariva chocolate mousse, surrounded by thin triangles of plain chocolate with strawberry, served with raspberry-lime sorbet

Or

Almond-Caramel Temptation
Almond cream, crispy praline biscuit, blackcurrant cream with a red fruit centre, salted caramel sauce, bitter almond ice cream



« Goyen » Menu 76 €

Duck foie gras from La Ferme de Lanvau (Morbihan)
served with cooked Granny Smith apple and a crispy walnut biscuit

Or

Scallops and celeriac
with a salad of edible seaweed and a lemon-nori dressing

🍷

Prime fish

served with butternut squash purée, Délicatesse saffron potatoes and a seaweed and shellfish jus

Or

Guinea fowl stuffed with foie gras
young vegetables, grilled cep with hazelnuts and a tangy thyme jus

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

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Dessert of your choice

Also available with a flight of wine

*For 2 people : 1/2 bottle white wine, 1/2 bottle red wine and 1/2 bottle mineral water
21 € per person*

Lobster Menu 83€
One 500 gram lobster per person

First of all, the tail
simply pan-fried in dry Martini and served with a warm langoustine jus mayonnaise

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Next, the claw
served with butternut squash purée, Délicatesse saffron potatoes and shellfish

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Half a lobster, roasted
young vegetables, grilled cep and a tangy thyme jus

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

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Dessert of your choice

- *Why not accompany this menu with Taittinger Prestige
or Moët et Chandon Impérial Champagne at 90 € per bottle*



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*

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

Not forgetting other seasonal suppliers and other people who help us to create our menu.

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