



Plaisir Menu 51€

A la Carte

Duck Foie-Gras

24€

Beetroot three ways : crispy biscuit, reduced jus and creamed

Pickled onion sorbet

Or

Langoustines marinated with lime

23€

Granny Smith apple and celeriac

Lemon basil sorbet

Prime fish

26€

Grilled graffiti aubergine, onion and tomato chutney

Fish and thyme jus

Or

Veal fillet, slow-cooked ,

26€

then roasted with rosemary

Artichoke and black garlic

Pre-Dessert

*A tasty transition from savoury to sweet,
specially created by our Chef Pâtissier, Nicolas*

A medley of strawberries and rhubarb

14€

Poached rhubarb, fresh strawberries, meringue with lime zest, vanilla mousse, rhubarb compote and rhubarb sorbet



Gourmand Menu 69€

A la Carte

*Tartare of sea bream and brown crab
Green Zebra tomato and Buddha's hand (lemon) rind*

24 €

*Locally-caught fish
Seasonal vegetables, coconut foam*

32 €

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*Veal fillet, slow-cooked,
then roasted with rosemary
Artichoke and black garlic*

26 €

Pre-Dessert

*A tasty transition from savoury to sweet,
specially created by our Chef Pâtissier, Nicolas*

Chocolate and raspberries galore

14 €

*Chocolate biscuit, chocolate crisp, whole raspberry compote, fresh raspberries, milk and dark chocolate cream,
dark chocolate mousse, dark chocolate ice cream*

Extra :

A plate of local cheeses (5 portions)

8 €

Platter of local cheeses

14 €



Tentation Menu 39€

A la Carte

<i>'Perfect' egg, slow-cooked at 63°C Whipped « Mozza-Breizh » (Mozzarella di Buffalo from Tréguennec) Heirloom tomato chutney</i>	<i>18€</i>

<i>Seared monkfish with spices Grilled peppers and avocado Passion fruit espuma</i>	<i>21€</i>

<i>Spicy pineapple with rice pudding</i>	<i>14€</i>

Children's Menu

14€

Marinated fish or melon with smoked ham

Chicken breast, fried potato cakes

Or

Fillet of fish with seasonal vegetables

Ice cream (2 scoops) or a Surprise Dessert



*Lobster Menu 89€ per person
for 2 people
Three courses with lobster plus dessert*

*Half a lobster tail
Granny Smith apple and Celeriac
Lemon basil sorbet*

*The claw, seared
Grilled peppers and avocado
Passion fruit espuma*

*Half a lobster, roasted,
Grilled graffiti aubergine, onion and tomato chutney
Fish and thyme jus*

Pre-dessert

A medley of strawberries and rhubarb

Or

Spicy pineapple with rice pudding

Or

Chocolate and raspberries galore

*Chocolate biscuit, chocolate crisp, whole raspberry compote, fresh raspberries, milk and dark chocolate cream,
dark chocolate mousse, dark chocolate ice cream*