



Plaisir Menu 51€

à la Carte

Foie-Gras

24 €

Apricot chutney, apricot jam, roasted apricot and toasted muesli

Or

Red tuna

22 €

Sweet Thai sauce and water melon

Or

36-hour bacon confit, grilled shallot,

21 €

Potato espuma and a reduction of Kerné cider from Pouldreuzic

Prime fish

28 €

Roasted with seaweed, Swiss chard and cauliflower

Or

Pork tenderloin

26 €

Baby new potatoes confit with thyme, a selection of mushrooms and roasted carrots

Pre-Dessert

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

Red fruit surprise

14 €

Red fruit and Dacquoise biscuit

Light basil cream, strawberry coulis and sorbet

Or

'Le Chouchou'

14 €

Choux bun filled with aniseed cream, roasted apricot with rosemary



Gourmand Menu 69€

à la Carte

Courgette cannelloni filled with brown crab 23 €
Cucumber ice cream, diced cucumber and sweet pickled cucumber

Crawfish or lobster tail, depending on landings 34 €
Seasonal vegetables, lobster cream

Beef 27 €
Artichoke and black garlic

Pre-Dessert
A tasty transition from savoury to sweet,
specially created by our Chef Pâtissier, Nicolas

« After- eight » 14 €
Chocolate biscuit and mousse, mint ganache and granita

Extra :

A plate of local cheeses (5 portions) 8 €

Platter of local cheeses 13 €



Tentation Menu 39€

à la Carte

Tomato Mozzarella 18 €
« Mozza Breizh » mozzarella di buffala from Tréguennec
Thyme crumble and green tomato sorbet

Grilled mackerel 21 €
Garden peas, spinach and courgettes
Edible ice plant and basil oil

"A peach of a dessert" 14 €
Poached peach and peach compote, peach and lemon thyme mousse
Lemon thyme sorbet and Breton biscuit

Children's Menu

14 €

Marinated fish

Or

Smoked ham, Melon

Chicken breast, fried potatoes

Or

Fillet of fish and seasonal vegetables

Ice cream (2 scoops) Or a surprise dessert



Seafood

*Lobster: 500g roasted in the shell, seasonal vegetables & creamy lemon and lobster sauce
--€ per 100g of lobster*

*Oysters from 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: 13€ 12 oysters: 26€*

*Plate of Langoustines: «Les Demoiselles du Guilvinec » 350g
26€*

Seafood Platter:

*1 brown crab or spider crab (depending on the season), 250g langoustines, 6 oysters from the Ile de Sein, prawns, whelks, winkles, seasonal shellfish
47€ per person*

*Royal Seafood Platter: (for 2 people, please order 24 hours beforehand)
1 Breton lobster 500g, 1 brown crab or spider crab (depending on the season), 250g langoustines, 6 oysters from the Ile de Sein, prawns, whelks, winkles, seasonal shellfish
47€ per person +--€ per 100g of lobster*

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.

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