



Plaisir Menu 51€

à la carte price

Foie-Gras

24 €

Quince jelly, roasted fig and a crisp sesame biscuit

Or

Red mullet

22 €

Cooked on one side, fennel confit

sorbet made with local herbs from the Jardin du Cap and 'terre d'olive'

(powdered dried black olive mixed with breadc crumbs)

Locally-caught fish

28 €

Steamed in citrus black tea

'Musquée de Provence' squash and clementine

Or

Guinea fowl

26 €

Simply grilled in a herb crust

Butternut squash, mushrooms and chestnuts

Pre-Dessert

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

Granny Smith apple soufflé

14 €

apple and quince crumble

Armagnac ice cream

Or

Milk chocolate caramel éclair

14€

peanut sauce, peanut ice cream



Gourmand Menu 69€

à la carte price

Squid

23 €

*Grilled at the last minute, served with garlic and cuttlefish ink dressing,
finely diced tentacles, mini peppers, Nori and lemon*

Lobster tail

36 €

Local vegetables from Cap Sizun

Beef

29 €

*Simply grilled in a herb crust
Butternut squash, mushrooms and chestnuts*

Pre-Dessert

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

Tropical floating island

14 €

*Coconut custard, white chocolate opaline, passion fruit & vanilla cream
Mango mousse and coconut sorbet*

Also available (supplement payable) :

A plate of local cheese (5 cheeses)

8 €

Cheese board

13 €

Tentation Menu 39€

à la carte price

*Local fish confit (depending on landings)
served with red cabbage, crispy vegetables
and a lemon balm and citronella stock*

18 €

Monkfish

21 €

*Roasted with nori and served with mini corn on the cob, sweetcorn,
a cube of polenta and a sweetcorn cream*

*Figs and grapes cooked in red wine,
lightly spiced cream, lemon sorbet*

14 €

Children's Menu

14 €

Marinated fish

Or

Smoked ham and a seasonal salad

Chicken breast, sautéed potatoes

Or

Fillet of fish with seasonal vegetables

2 scoops of ice cream or sorbet

Or

Surprise dessert



Seafood

*Lobster : 1 x 500g lobster, roasted on the shell, served with seasonal vegetables & a 'homardine' (bisque) sauce
14 € per 100 grammes 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 : 350 grammes « Demoiselles du Guilvinec »
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 seafood
47€ per person*

Royal seafood platter :

*1 x 500g Breton lobster, 1 brown crab or spider crab (depending on the season), 250g langoustines, 6 oysters from the Ile de Sein, prawns, whelks, winkles, seasonal seafood
47€ per person + 14 € per 100 grammes 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.



*Lobster Menu 89€ per person
for 2 people
served 3 ways*

*First, half a lobster tail,
fennel confit, sorbet made with local herbs from the Jardin du Cap and 'terre d'olive'
(powdered dried black olive mixed with breadcrumbs)*

*Followed by the claws
served with a medley of dishes featuring lobster jus and sweetcorn*

*Finally, half a lobster,
steamed in citrus black tea
'musquée de Provence' squash and clementine*

Pre - Dessert

Dessert of your choice