

Plaisir Menu 53€

à la carte price

Scallops in two ways: In its shell, roasted with butter In carpaccio, Beetroot vinaigrette and condiments Or Seacrab Ravioli with cuttlefish ink Black raddish and Crustacean broth Or Guilvinec Langoustinres simply grilled Marinated seaweed, Seashells foam and Voastiperifery pepper	24 €

Seasonal locally-caught fish Hokkaido squash confit, with Thyme and Timur berry Kumquat and Citrus fruit emulsion Or BBQ seared Beef (our regional meat) Grilled leeks and Jerusalem artichokes, Winter Truffle juice (<u>Rossini way</u> : with Foie Gras - supplement payable of 13 €) Or Flame-grilled Red mullet Carrots, Salsify and Parsley	28 €

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

Tonka Chocolate soufflé Ganache with Tonka bean heart and torrefied nuts Chocolate Milkshake Or Exotic Sphere Coconut shortbread, Vanilla and Coconut cream, Chopped fruits such as Mango, Papaya, Pineapple, Passion fruit jelly and Mango Mousse Or Pear Delicacy	14 €
Poached Pear with Vanilla and Cardamome, Liquor -flavoured Pear jelly Timut Pepper meringue, Vanilla mousse, Spices cream and Pear Sorbet	14 €

Tentation Menu 39€

à la carte price

Thin persillade tart with Clams 18 €
Shallots confit and poached Oyster

Line-caught Pollack 21 €
With Cabbages...

Mandarin and Chestnuts 14 €
Chestnut Biscuit, Poached mandarin and Mandarin jelly
Chestnut cream

Also available (supplement payable) :

A plate of local cheese (4 cheeses) 8 €

Local Cheese degustation plate (8 cheeses) 13 €

Seafood

*Lobster : 1x 500g lobster, roasted on the shell, served with seasonal vegetables & a 'homardine' (bisque) sauce
14 € per 100 grammes of lobster*

Oysters from the Ile Tudy :

6 oysters : 13€

12 oysters : 26€

Seafood platter (According to arrival and only on order)

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

Royal seafood platter : (According to arrival and only on order)

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

Children's Menu

14 €

Gravelax Salmon

Or

Smoked ham

Chicken breast, sautéed potatoes

Or

Fillet of fish with seasonal vegetables

2 scoops of ice cream or sorbet

Or

Surprise dessert

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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