



Tentation Menu 39 €

Oysters from the Ile de Sein, roasted cauliflower, cockle jus and buckwheat grains

Monkfish roasted in Lesvenez butter

Celeriac cooked in a salt and seaweed crust, mushroom foam

Rum and coconut soufflé

Pineapple-coconut granita

Plaisir Menu 57 €

*Locally-caught pollack Gravlox-style, with 5 different peppercorns
Fondant potatoes, lobster caviar, lobster coral cream and baby salad leaves*

*Prime fish served with a medley of courgette creations and
asparagus from the Pointe de la Torche in a fish broth with baby onions*

A delicious pause...

'La Framboise et la Pistache'

*Genoise spongecake, light pistachio cream, fresh raspberries, raspberry pips, crisp white chocolate
biscuit and raspberry ice cream*

Any change to the menu will incur an additional charge



Gourmand Menu 75 €

*Seared langoustines, marinated seaweed,
pieces of marinated razor clam, shellfish foam*

*Turbot topped with 'scales' of carrot,
Carrots and black olives, late-harvested olive oil from Alexis Muñoz*

*Lamb smoked in pine needles
roasted artichoke, broad beans and shimeji mushrooms*

Pre- Dessert

Le Chocolat

*a selection of chocolate desserts featuring 'Grand Cru' chocolate by Michel Cluizel
Chocolate biscuit, Praliné à l'ancienne, Mangaro milk chocolate cream, Organic Mokaya dark
chocolate mousse and cocoa nibs.*

Or

*'La Fraise de Plougastel et le Citron'
lemon cream, strawberry jelly, vanilla fromage frais mousse, fresh strawberries and baby meringues
flavoured with lime zest.*

Any change to the menu will incur an additional charge



Dégustation Menu 93€

*Searched scallops
Beetroot with Szechuan pepper, lemon caviar and scallop skirt broth*

*Searched langoustines, marinated seaweed,
pieces of marinated razor clam, shellfish foam*

*Lobster topped with carrot 'scales',
Carrots and black olives, late-harvested olive oil by Alexis Muñoz*

*Grilled beef, barbecue-style
Shallot fondant, asparagus from La Torche and Colonnata lard*

A delicious pause...

Dessert of your choice

Any change to the menu will incur an additional charge



Children's Menu 17 €

(a introduction to gourmet food for children up to 12 years old)

Carpaccio of beef, olive oil croutons, parmesan shavings, baby salad leaves.

Or

Salmon gravlax, vegetable roundels and a crispy sesame biscuit.

Chicken breast, roasted in butter, double-cooked chips and grilled onions

Or

Slow-cooked fish, carrots and courgettes

a chocolate dessert or a fruit dessert



Seafood

*Lobster (500g) roasted on the shell, seasonal vegetables and a creamy lobster sauce
14€ per 100 grams of lobster*

*Size 3 Oysters from Ile Tudy
6 oysters : 13 €
12 oysters : 25 €*

*Size 2 oysters from Ile Tudy
6 oysters : 15 €
12 oysters : 29 €*

Seafood Platter (please order 24 hours in advance)

Le Classique,

*Brown crab or spider crab depending on the season, 250g langoustines, 6 oysters from Ile Tudy,
prawns, whelks, winkles, seasonal shellfish
47€ per platter*

Le Royal: Le Royal, lobster, boiled or roasted

*Brown crab or spider crab depending on the season, 250g langoustines, 6 oysters from Ile Tudy,
prawns, whelks, winkles, seasonal shellfish
14€ per 100 grams of lobster + 47€ per platter*



A La Carte Menu

Hors d'oeuvres :

- * Oysters from the Ile de Sein, roasted cauliflower, cockle jus and buckwheat grains 19 €
- * Seared langoustines, marinated seaweed, pieces of marinated razor clam, shellfish foam 21 €
- * Seared scallops, beetroot with Szechuan pepper, lemon caviar and scallop skirt broth 23 €

Main courses :

- * Prime fish served with a medley of courgette creations and asparagus from the Pointe de la Torche in a fish broth with baby onions 26 €
- * Turbot topped with carrot 'scales',
Carrots and black olives, late-harvested olive oil from Alexis Muñoz 28 €
- * Grilled beef, barbecue-style 29 €
Shallot fondant, asparagus from La Torche and Colonnata lard

Cheese :

- Platter of fine cheeses* 14 €
- *if you wish, we can prepare a selection of cheeses, served on a plate with a selection of nuts and dried fruit

Desserts :

- * Rum and coconut soufflé, Pineapple-coconut granita 14 €
- * 'La Framboise et la Pistache' : 14 €
Genoise spongecake, light pistachio cream, fresh raspberries, raspberry pips, crisp white chocolate biscuit and raspberry ice cream
- * 'Le Chocolat' : a selection of chocolate desserts featuring 'Grand Cru' chocolate by Michel Cluizel 14 €
Chocolate biscuit, Praliné à l'ancienne, Mangaro milk chocolate cream, Organic Mokaya dark chocolate mousse and cocoa nibs.
- * 'La Fraise de Plougastel et le Citron' 14 €
Lemon cream, strawberry jelly, vanilla fromage frais mousse, fresh strawberries and baby meringues flavoured with lime zest.