



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 €

Foie gras from La Ferme de Lanvaux, served with spicy pear and warm brioche.

*Prime fish, creamed pea puree, leeks confit in local butter,
gently warmed 'coeur de pigeon' tomato*

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€

Abalone from the Ile de Sein, black rice risotto, Roscoff onion with cuttlefish ink and a crispy buckwheat 'tuile' biscuit.

*Seared 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 €
- * *Abalone from the Ile de Sein, black rice risotto, Roscoff onion with cuttlefish ink and a crispy buckwheat 'tuile' biscuit.* 23 €

Main courses :

- * *Prime fish, creamed pea puree, leeks confit in local butter, gently warmed 'coeur de pigeon' tomato* 26 €
- * *Turbot topped with carrot 'scales', Carrots and black olives, late-harvested olive oil from Alexis Muñoz* 28 €
- * *Grilled beef, barbecue-style Shallot fondant, asparagus from La Torche and Colonnata lard* 29 €

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' : Genoise spongecake, light pistachio cream, fresh raspberries, raspberry pips, crisp white chocolate biscuit and raspberry ice cream* 14 €
- * *'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.* 14 €
- * *'La Fraise de Plougastel et le Citron' Lemon cream, strawberry jelly, vanilla fromage frais mousse, fresh strawberries and baby meringues flavoured with lime zest.* 14 €