



Tentation Menu 39 €

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

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*Monkfish roasted in Lesvenez butter*

*Celeriac cooked in a salt and seaweed crust, mushroom foam*

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*Roasted Apricots with Rosemary and Mango Sherbet*

Plaisir Menu 57 €

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

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

\*\*\*\*

*A delicious pause...*

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*'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*

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*Butter roasted Turbot, Grilled Aubergine with its Aubergine caviar  
Cooked with oil by Alexis Muñoz*

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*Our Region's grilled Pork, barbecue style with thyme  
Carrots and Wasabi*

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*Pre- Dessert*

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*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.*

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

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*Lobster, Grilled Aubergine with its Aubergine caviar  
Cooked with oil by Alexis Muñoz*

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*Grilled beef, barbecue-style  
with thyme Carrots and Wasabi and Colonnata lard*

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*A delicious pause...*

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*Dessert of your choice*

*Any change to the menu will incur an additional charge*



Children's Menu 17 €  
(an 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.*

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

*Or*

*Slow-cooked fish, carrots and courgettes*

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*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*

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*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. 39 €

### Main courses :

- \* Prime fish, creamed pea puree, leeks confit in local butter, gently warmed 'coeur de pigeon' tomato 26 €
- \* Butter roasted Turbot, Grilled Aubergine with its Aubergine caviar, Cooked with oil by Alexis Muñoz 28 €
- \* Grilled beef, barbecue-style with thyme, Carrots and Wasabi 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 :

- \* Roasted Apricots with Rosemary and Mango Sherbet 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.