



Le Menu Tentation

39€

*Freshwater crayfish and clam broth
with baby new potatoes and tomato confit*

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*Ray Steak roasted with seaweed butter
"Gniff" Carrot and little Red Cabbage from Thierry
« Grenobloise » Condiments*

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*'La carotte sublimée par les agrumes'
Carrot cream, carrot and citrus confit, candied orange peel*



Le Menu Plaisir

57€

*Pan-fried foie-gras
Peach and apricot compote
Cocoa and Espelette pepper opaline biscuit
Apricot and lemon balm sorbet and a reduced lamb jus with Port*

*Local prime fish cooked at low temperature
Paimpol haricot beans and oyster mushrooms
Velvet crab and Voatsiperifery pepper jus
Or
Rabbit stuffed with pan-fried chard and Shiitake mushrooms, then grilled
on the barbecue, Curried cauliflower cream and a tangy mushroom jus*

A delicious pause

*'La Figue et la Violette'
Fresh figs, fig coulis, baked fig, violet sorbet
Port syrup and a Breton shortcake biscuit*

Or

*'Lait ribot et sarrasin'
Buttermilk kromeski, buckwheat ice cream, crispy buckwheat biscuit
Green apple sorbet and jelly*



Le Menu Gourmand

75€

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

*Local sea bass, roasted in butter foam, spinach and artichokes,
Cockles and tomato confit, cuttlefish ink and lemon jus*

*Pigeon
Seared fillet, kromeskj of Cap Sizun snails,
local farmhouse creme fraiche, parsley and coriander jus*

A delicious pause

Dessert of your choice

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 with Alexis Munoz olive oil

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Chicken breast, roasted in butter, chips and mushrooms

Or

Slow-cooked fish, seasonal vegetables

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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*

**Size 3 oysters from Ile Tudy.*

*6 oysters 13€
12 oysters 25€*

**Size 3 oysters from the Ile de Sein*

*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,

*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 :

- * *Freshwater crayfish and clam broth with baby new potatoes and tomato confit*
* 21€
- * *Pan-fried foie-gras, peach and apricot compote, cocoa and Espelette pepper opaline biscuit, apricot and lemon balm sorbet and a reduced lamb jus with Port*
* 24€
- * *Seared langoustines, marinated seaweed, pieces of marinated razor clam, shellfish foam*
* 26€

Main courses :

- * *Local sea bass, roasted in butter foam, spinach and artichokes, cockles and tomato confit, cuttlefish ink and lemon jus*
* 35€
- * *Local prime fish cooked at low temperature, Paimpol haricot beans and oyster mushrooms velvet crab and Voatsiperifery pepper jus*
* 26€
- * *Rabbit Stuffed with pan-fried chard and shiitake mushrooms, then grilled on the barbecue Curried cauliflower cream and a tangy mushroom jus*
* 23€

Desserts : 14€

- * *'La Carotte sublimée par les Agrumes' : carrot cream, carrot and citrus confit, candied orange peel*
- * *'La Figue et la Violette' : fresh figs, fig coulis, baked fig, violet sorbet, Port syrup and a Breton shortcake biscuit*
- * *'Lait Ribot et Sarrasin' : Buttermilk kromeski, buckwheat ice cream, crispy buckwheat biscuit Green apple sorbet and jelly*
- * *'Chocolat Mangaro 70% et Vanuary 39% et Olives noires' : 2 types of chocolate cream, a caramelised crispy biscuit and black olive confit*