

Le Menu à la Carte

Mise en bouche

ROASTED SCAMPI,

With artichoke, raw ham, piece of parmesan and confite tomatoes in olive oil.....19 €

OR

9 OYSTERS

From « LA ROCHE JAUNE ».....14 €

OR

DUCK « FOIE GRAS »

Orange chutney, « fleur de sel de Guérande », « Sarawak » pepper.....18 €

OR

TUNA FISH

Medium cook and raw

Mashed aubergines, brunoise of confit lemon and thon tartare.....18 €

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TODAY'S FISHING depending of the season and the arrivals.

OR

BRETON POLLACK in « chorizo » pan, sweet pepper oil, scampi in cabbage.....22 €

OR

LACQUERED DUCK with citrus fruits and cardamom sautéed potatoes cake, bitter-sweet sauce..... 23 €

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SLICE OF ROASTED BRIE with rhubarb, mesclun salad and hazelnut's vinaigrette.....9 €

OR

ASSORTED CHEESES.....11 €

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THE TURN OF THE WORD OF CHOCOLATE

Hot chocolate with spices, black chocolate cake, chocolate caramel mousse.....9 €

OR

STRAWBERRY from the Trégor, on a light cream, served with a Breton shortbread and a biscuit.....9 €

OR

SAISON'S FRUITS

On a pistacho biscuit, vanilla parfait, marcapone crème.....9 €

OR

MACARON filed with mango and raspberry, fruit soap, ice cream and red fruits liquid puree.....9 €

Mignardises

Menu prices

38.00 € with 1 starter, dish, cheese and dessert

51.00 € with 2 starters, dish, cheese and dessert

33.00 € with 1 starter, dish, cheese or dessert