

# 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