

English Carte

Identité Menu - 38€

RATES TO THE
CARTE BELOW

THE STARTERS

Endive braised in cider • sliced smoked duck breast • virgin oil with piquillos • pieces of parmesan shortbread.	12€
x	
Jerusalem artichoke soup • pan-fried andouille • buckwheat tuile and roasted seeds.	12€
x	
Pepinette salad (<i>rice-shaped pasta</i>) • perfect egg • cuttlefish with fresh seaweed tartare • cantal shavings.	12€
x	
Crab ravioli • raw radish tartare • sesame • lemon thyme and coriander broth.	13€

THE MAIN COURSES

Fish of the auction (<i>Détail of the fish to the slate on the wall</i>) • black rice • squash • langoustine juice with soy.	23€
x	
The plate of Koatériad* (<i>Détail of the 3 fish to the slate on the wall</i>)	24€
*It is the bouillabaisse of southern Finistère, served with 3 varieties of fish and/or seafood. <u>The sauce:</u> it is a fish soup base with Kari Goss (<i>spice mix created by a pharmacist live in Morbihan</i>). <u>The filling:</u> potatos, roasted carrot, seasonal vegetables.	
x	
Guinea fowl in 2 ways (<i>roasted fillet and breaded drumstick</i>) • potato croquettes with spicy spianata sausage • brown juice.	22€
x	
Low temperature veal shoulder • leeks in white wine • rosemary juice.	23€

ALL OUR DESSERTS

Breton biscuit • original carambar cream • tuile • vanilla ice cream.	9€
x	
Banana - mango dessert mousse cake • feuilletine biscuit base • mango - passion fruit tartare.	9€
x	
Dark chocolate half sphere • sweet whiskey cloud • Italian coffee truffle.	9€
x	
Cheese plate • pickled pear • salad.	10€



Vegetarian Menu - 31€

RATES TO THE CARTE BELOW

STARTER

Creamy curried cauliflower • perfect egg • crunchy vegetable salad • pieces of parmesan shortbread.

12€

MAIN COURSE

Pepinette risotto • cantal cheese shavings • squash • fried mushrooms.

20€

DESSERT

The dessert is to be chosen from the list of those of the IDENTITY MENU (1st page).

**Our 3 menus are designed
STARTER + MAIN COURSE + DESSERT
for their displayed prices.**

**Otherwise you can
take to the carte.**

Pleasure Menu - 55€

STARTER

Crab ravioli • raw radish tartare • sesame • lemon thyme and coriander broth.

13€

MAIN COURSE

Roasted lobster tail • potato croquettes with spicy spianata • langoustine bisque.

45€

DESSERT

Trio of delicacies.

(small portions of the first 3 desserts from the IDENTITY MENU listed on 1st page)

11€

up to 12 years

Children Menu

1/2 Main course 12€

1/2 Starter + 1/2 Main course **OR** 1/2 Main course + 1/2 dessert 14€

1/2 Starter + 1/2 Main course + 1/2 dessert 16€

TO CHOOSE FROM THE MENUS OF THE ADULTS:
VEGAN MENU, IDENTITÉ MENU AND LUNCH MENU (LUNCH).

Plates served in 1/2 servings

For the pleasure of your small mosses, the Chef offers them to eat like adults.

The interest for us is to solicit their curiosity by keeping in mind that they are the next generation and perhaps for some future great chefs?!

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