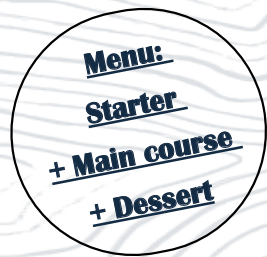


Summer 2025 - Carte English



Identité Menu - 39€

RATES TO
THE CARTE
BELOW

STARTERS

Homemade duck foie gras • seaweed • brown jus.

x

Lamb shoulder cromesquis • chickpea mousse with sesame and candied garlic • soy jus.

x

Smoked salmon roll with horseradish • poached egg • romaine lettuce.

x

Mussel and shrimp ravioli • marinière cream reduced with Noilly Prat • lemon zucchini tartare.

THE MAIN COURSES

The plate of Koatériad* (*Détail of the 3 fish to the slate on the wall*)

*It is the bouillabaisse of southern Finistère, served with 3 varieties of fish and/or molluscs.

The sauce: it is a fish soup base with Karigosse (spice mix created by a pharmacist live in Morbihan).

The filling: potatoes, roasted carrot, seasonal vegetables.

x

Fish of the auction (*Détail of the fish to the slate on the wall*) • black rice • crushed tomatoes • rosemary sauce.

x

Veal rump in bacon crumbs (*cooked at low temperature*) • Pont-Neuf potatoes • tomatoes • brown jus.

x

Roast beef (*cooked rare*) • mashed potatoes • tender marrow • parsley jus.

ALL OUR DESSERTS

Poached apricots with verbenas • yogurt ice cream.

x

Breton shortbread • lemon cream • strawberry sorbet.

x

Mini madeleine cakes • cocoa and vanilla • Bailey's lightness • coffee ice cream.

x

Cheese plate • pickled pear • salad.

13€

13€

12€

13€

24€

24€

23€

23€

9€

9€

9€

10€

We offer additional suggestions based on arrivals from our suppliers. (prices and details on the slate on the wall)

Fully adapted menu for vegetarian people.

Menu:
Starter
+ Main course
+ Dessert



Vegetarian Menu - 32€

RATES TO
THE CARTE
BELOW

STARTER

Cucumber gazpacho • tarragon yogurt • sesame seeds • heirloom tomatoes.

12€

MAIN COURSE

Goat cheese cannelloni • lemon zucchini tartare • rosemary cream.

20€

DESSERT

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

Menu:
Starter
+ Main course
+ Dessert

Pleasure Menu - 56€

STARTER

Duo of foie gras (semi-cooked and pan-fried escalope) • seaweed tartare • brown meat jus.

13€

MAIN COURSE

Lobster tail cooked in parsley butter • Pont-Neuf potatoes • tomatoes • reduced shellfish bisque.

45€

DESSERT

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

up to 12 years

Children Menu

$\frac{1}{2}$ Starter + $\frac{1}{2}$ Main course **OR** $\frac{1}{2}$ Main course + $\frac{1}{2}$ dessert **14€**

$\frac{1}{2}$ Main course **12€**

$\frac{1}{2}$ Starter + $\frac{1}{2}$ Main course + $\frac{1}{2}$ 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?!

English Carte