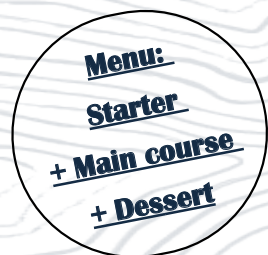


Autumn 2025 - Carte English



Identité Menu - 39€

RATES TO
THE CARTE
BELOW

STARTERS

Butternut squash velouté • perfect egg • puff pastry • haddock cream.

x

Lamb croquesquis • sesame chickpea mousse • confit garlic • soy jus.

x

Pressed pork belly • seaweed mayonnaise • leek salad.

x

Scampi broth flavored with lemongrass • shellfish and shrimp marinated with herbs • celery mousseline and salad.

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*) • mashed potatoes • roasted andouille • spider crab cream.

x

Veal chop (*cooked at low temperature then roasted*) • Pont-Neuf potatoes • melting squash • hazelnut jus.

x

Mushroom-stuffed poultry (*cooked medium rare*) • parsnip mousseline with chestnuts • brown jus.

ALL OUR DESSERTS

Mango - coconut frozen mystery • creamy and exotic fruits tartare.

x

Tonka bean poached pear • praline foam • peanut ice cream.

x

The essential tartlet: salted butter caramel • creamy dark chocolate ganache • cocoa nib tuile • vanilla ice cream.

x

Cheese plate • pickled pear • salad.

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

Butternut velouté • perfect egg • puff pastry • hazelnut cream.

12€

MAIN COURSE

Creamy risotto • pan-fried mushroom soup • parmesan tuile • roasted leeks.

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

Scampi broth with lemongrass • pan-fried foie gras • shellfish and shrimp marinated in herbs • mousseline and celery salad.

15€

MAIN COURSE

Lobster tail (shelled) cooked in butter • Pont-Neuf potatoes • melting squash • spider crab cream.

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