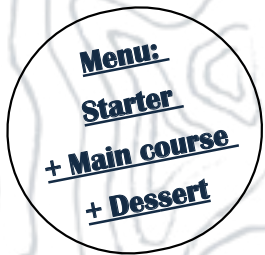


Winter 2026 - Carte English



Identité Menu - 39€

RATES TO
THE CARTE
BELOW

STARTERS

Warm mushroom velouté with port • shavings of foie gras • soft - boiled egg • hazelnut cream.

x

Gravlax salmon • pépinette pasta • shredded broccoli • lemon - grapefruit vinaigrette.

x

Crispy chicken • sesame red cabbage salad • garlic chickpea mousse.

x

Spider crab ravioli (Japanese rice and wheat pasta) • leeks • creamy shell sauce.

THE MAIN COURSES

The plate of Koatériad* (Détail of the 3 fishes 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: potatos, roasted carrot, seasonal vegetables.

x

Fish of the auction (Détail of the fish to the slate on the wall) • jerusalem artichoke and lentil mousseline • langoustine cream.

x

Duck (leg croquettes like a parmentier and roasted duck breast strips) • salsify cooked in red wine jus.

x

Pork duo (slow-cooked tenderloin and roasted ribs) • truffle oil mashed potatoes • brown jus.

ALL OUR DESSERTS

Coconut financier • mango mousse • fruit tartare • passion fruit sorbet.

x

Breton biscuit crumbles • praline diplomat • vanilla espuma and ice cream.

x

Chocolate cake fondant and salted caramel • cocoa nib tuile • peanut ice cream.

x

Cheese plate • pickled pear • salade.

13€

13€

12€

13€

24€

24€

24€

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

Creamy burrata • sesame red cabbage salad • garlic croutons.

12€

MAIN COURSE

Chef's green lentil dahl • soft-boiled egg • spinach • Greek yogurt.

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

Spider crab ravioli (Japanese rice and wheat pasta) • leeks • creamy shell sauce.

13€

MAIN COURSE

Lobster tail (shelled) cooked in butter • jerusalem artichoke mousseline • salsify cooked in red wine • langoustine 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