

Summer 2026 - Carte English

Menu:
Starter
+ Main course
+ Dessert

Menu Identité - 39,50€

RATES TO
THE CARTE
BELOW

STARTERS

♥ **S**pider crab ravioli (*japanese rice and wheat pasta*) • leeks • shellfish foam.

x

Braised endive • shellfish salad • Noilly Prat cream.

x

Creamy burrata • herb tomato tartare • cured ham crisps.

x

Spelt salad • smoked sausage • zucchini • seaweed puff pastry.

13€

12€

13€

13€

THE MAIN COURSES

Fish of the auction (*détail of the fish to the slate on the wall*) • truffle oil risotto • green peas.

x

The plate of Koatériad* (*détail of the 3 fishes to the slate on the wall*)

24€

24€

*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

Veal rump (*slow-cooked*) • roasted baby potatoes • comté shavings • brown jus.

x

Roasted yellow chicken fillet • homemade fries • cream and sautéed mushrooms.

24€

23€

ALL OUR DESSERTS

Passion fruit frozen parfait • strawberry mascarpone espuma • lemon thyme crumble.

x

Chocolate lava cake • peanut • Baileys espuma • vanilla ice cream.

x

♥ **C**itrus sabayon • fruit tuile • grapefruit sorbet.

x

Cheese plate • pickled pear • salade.

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 - 32,50€

RATES TO THE CARTE BELOW

STARTER

Spelt salad • vegetable samosa • tangy zucchini cream.

12€

MAIN COURSE

Truffle oil risotto • tomato tartare • creamy burrata.

20€

DESSERT

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

Menu:
Starter
+ Main course
+ Dessert

Pleasure Menu - 66€

STARTER

Spider Crab Ravioli (japanese rice and wheat pasta) • pan-seared foie gras • leeks • shellfish foam.

15€

MAIN COURSE

The classic lobster & homemade fries (European lobster, roasted whole then shelled) • shellfish cream • seasonal vegetables.

55€

DESSERT

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