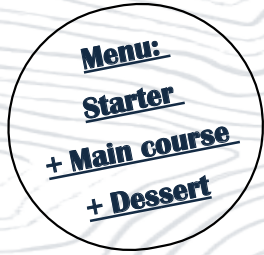


English Carte

Identité Menu - 38€



RATES TO
THE CARTE
BELOW

STARTERS

- Butternut squash velouté with parsle • thin slices of smoked duck breast. 12€
x
- Mushroom risotto • pine nuts • parmesan. 13€
x
- Gravlax salmon • braised endive served warm • yuzu vinaigrette. 13€
x
- Crab ravioli • gray shrimp • celery • lovage - lemon - sesame broth. 13€

THE MAIN COURSES

- Fish of the auction (*Détail of the fish to the slate on the wall*) • roasted squash • black rice • shellfish cream with soy. 24€
x
- The plate of Koatériad* (*Détail of the 3 fish to the slate on the wall*) 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
- Braised beef chuck (8 hours cooking) • duchess potatoes • juice red wine chestnut. 22€
x
- The 3 little pigs • mousseline and parsnip chips • brown juice. 22€
(low temperature cooked pork tenderloin - seared black pudding - poached smoked sausage)

ALL OUR DESSERTS

- Exotic cabbage cracker • fresh fruit tartare • mango sorbet. 9€
x
- Light speculoos • cocoa truffles • cocoa nibs tile • dark chocolate ice cream. 9€
x
- Breton shortbread shards • lemon mousse • orange tartare • opaline harlequin candy. 9€
x
- Cheese plate • pickled pear • salad. 10€

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

Menu:
Starter
+ Main course
+ Dessert



Vegetarian Menu - 31€

RATES TO
THE CARTE
BELOW

STARTER

Parsley butternut velouté • parsnip puree cromesqui - goat cheese - lemon.

12€

MAIN COURSE

Mushroom risotto • parmesan • pine nuts.

20€

DESSERT

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

Fully adapted menu for vegetarian people.



Menu:
Starter
+ Main course
+ Dessert

Pleasure Menu - 55€

STARTER

Crab ravioli • gray shrimp • celery • lovage - lemon - sesame broth.

13€

MAIN COURSE

Lobster tail cooked in parsley butter • roasted squash • black rice • shellfish cream with soy.

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