

Spring Carte English

Identité Menu - 38€

Menu:
Starter
+ Main course
+ Dessert

RATES TO
THE CARTE
BELOW

STARTERS

Homemade duck foie gras • seaweed • brown jus.

x

Fish meat croques • sweet potato • wild garlic mayonnaise.

x

Thin slices of beef (cooked in salt and marinated) with lovage • beetroot pickles.

x

Crab ravioli • asparagus tartare with herbs • warm carcass espuma.

THE MAIN COURSES

Fish of the auction (Détail of the fish to the slate on the wall) • mashed potatoes • snow peas • langoustine cream with coconut milk.

x

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

Roasted free-range white chicken • chorizo • herb coulis • peas.

x

The 3 little pigs • carrot mousseline • roasted pearl onions • morel cream.

(low temperature cooked pork tenderloin - seared black pudding - poached smoked sausage)

ALL OUR DESSERTS

Frozen parfait • Gariguettes strawberries • grapefruit • lemon crumble.

x

Light mousse Petit LU biscuit • banana and rhubarb compote • vanilla ice cream.

x

Cocoa shortbread • Dulcey chocolate cream • Peanut ice cream.

x

Cheese plate • pickled pear • salad.

12€

13€

13€

13€

24€

24€

22€

22€

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 - 31€

RATES TO
THE CARTE
BELOW

STARTER

Gourmet comté cheese toast • spinach • beetroot pickles.

12€

MAIN COURSE

Crispy wontons (fried Japanese dumpling wrappers) with onion compote • pan-fried seasonal vegetables • morel mushroom 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 - 55€

STARTER

Crab ravioli • asparagus tartare with herbs • warm shell espuma.

13€

MAIN COURSE

Lobster tail cooked in parsley butter • carrot mousseline • roasted pearl onions • scampi cream with coconut milk.

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