

# **MENU DE SAISON**

## **Starters**

Vegetarian salad

Home-cooked breton foie gras terrine, toast & balsamic reduction

7 Oysters N°3 “Ile blanche de Carantec”

Breton scallops

## **Main course**

Piece of grilled beef, green pepper sauce

Veal steak with mushrooms

Fillet of pollack “meuniere”, parsil and lemon

Seaweed white butter steamed haddock fillet

## **Desserts**

Cheeses' assortment

Bourbon vanilla “crème brûlée”, salt water caramel ice cream

Home-made ice cream nougat