

STARTER

Mixed Salad (Candied Tomatoes, Serrano Ham and Cromequis of Goat Cheese	8.00 €
7 Oysters n°3 of the White Islande of Carantec	10.00 €
Puff Pastry of Green Asparagus, Pistachio and Tarragon	11.00 €
Homemade Foie Gras Terrine, Roscoff Onion Compote	14.00 €

MAIN COURSE

Piece of Grilled Beef, Pepper or Bleu Cheese Sauce	16.00 €
Stuffed Lamb Tournedos, Strong Marjoram Juice	17.00 €
Salmon Steak with White Butter and Sorrel	15.00 €
Cod Escalope, Noily Prat Sauce	16.00 €

DESSERT

Cup of Ice Cream and Sorbet (2 Flavors of your Choise), Chantilly	5.00 €
Assortment of Breton Cheeses	6.00 €
Belle Hélène Cup With Fresh Seasonal Fruits	7.00 €
Semi-Cuit Chocolate and Vanilla Ice Cream	8.00 €
Plougastel Strawberry Verrine Tiramisu Style	8.00 €

All our dishes are homemade

Origin of meat ; France

Ice creams and sorbet are not made in
the establishment



Please let us know of any allergies or intolerance to

Order taking time

Net price and service included