

## STARTER

Mixed Salad ( Candied Tomatoes, Poultry Gizzards with Sherry Vinegar ) .....	10.00 €
6 Oysters n°2 of the White Islande of Carantec .....	12.00 €
Or 5 n°2 oysters served gratinated with Sichouan pepper and Verbena berry	
Homemade Breton Scallops .....	13.00 €
Homemade Foie Gras Terrine, Roscoff Onion Compote .....	14.00 €

## MAIN COURSE

Guinea Fowl Supreme with Raisins and Porto .....	16.00 €
Piece of Grilled Beef, Pepper or Bleu Cheese Sauce .....	17.00 €
Hake Steak, Fresh Herb Sauce .....	15.00 €
Cod Escalope, with Smoked Bacon, Honey and Red Wine Sauce .....	16.00 €

## DESSERT

Cup of Ice Cream and Sorbet ( 2 Flavors of your Choise ), Chantilly .....	5.00 €
Banana Split ( Ice Cream Vanilla, Chocolate, Strawberry, Hot Chocolate and Chantilly ) ...	7.00 €
Assortment of Breton Cheeses .....	7.00 €
Half-Cooked with Chocolate and Vanilla Ice Cream .....	8.00 €
Apple Pear Crumble with Sarrasin, Caramel Fleurs de Sel Ice Cream .....	8.00 €

All our dishes are homemade

Origin of meat ; France

Ice creams and sorbet are not made in  
the establishment

Please pick your desserts when the order is taken. Thank you.



**Please let us know of any allergies or intolerance to**

**Order taking time**

**Net price and service included**