























STARTER

-   Mixed Salad, Hot Goat Cheese on Honey Toast € 10.00
-   6 Oysters n°2 of Carantec, Toasted Bread with Tomato, Cider Vinegar € 12.00
-   9 Oysters n°2 of Carantec, Toasted Bread with Tomato, Cider Vinegar €18.00
-   12 Oysters n°2 of Carantec, Toasted Bread with Tomato, Cider Vinegar € 20.00
-   Green Asparagus with Parmesan and Serrano Ham, Pistachio Oil and Poached Egg . € 13.00
-   Homemade Foie Gras Terrine, Roscoff Onion Compote € 14.00

MAIN COURSE

- Piece of Grilled Beef, (Meat Breed), Pepper or Bleu Cheese Sauce € 18.00
- Saddle of Lamb Stuffed with Mushrooms, Strong Marjoram Juice € 18.00
-   Vegetarian or Vegan Plate (to be arranged with the chef at the start of the meal) ... € 13.00
-   Stewed Salmon Steak with Nori Cream € 16.00
-   Grilled Sea Bream Fillet, Émulsion with Fennel Seed € 16.00

DESSERT

-  Cup of Ice Cream and Sorbet (2 Flavors of your Choise), Chantilly € 5.00
-  Assortment of Breton Cheeses € 7.00
-  Melba Style Strawberry Cup € 8.00
- Creamy Chocolate Tartlet € 8.00
-  Hot White Peach Bellows € 10.00

Please let us know of any allergies or intolerance to Order taking time.

We have gluten-free bread for people with allergies, for starters and for toast

All our dishes are homemade

Origin of meat ; France

Ice creams and sorbet are not made in the establishment



Net price and service included