

STARTER

Mixed Salad, Poached Egg, Smoked Bacon and Parmesan	€ 10.00
6 Carantec No. 2 Oysters, Toasted Bread, Cider Vinegar	€ 12.00
9 Oysters n°2 of Carantec, Toasted Bread, Cider Vinegar	€ 18.00
12 Oysters n°2 of Carantec, Toasted Bread, Cider Vinegar	€ 20.00
Homemade Breton Scallop	€ 14.00
Homemade Foie Gras Terrine, Roscoff Onion Compote	€ 14.00

MAIN COURSE

Duck Leg Confited by us, Sweet Spice Sauce	€ 17.00
Piece of Grilled Beef, (Meat Breed), Pepper or Bleu Cheese Sauce	€ 19.00
Vegetarian or Vegan Plate (to be arranged with the chef at the start of the meal)	€ 13.00
Escalope de Cabillaud en Croute d'Herbes	€ 17.00
Sea bream fillet a la plancha	€ 19.00

DESSERT

Cup of Ice Cream and Sorbet (2 Flavors of your Choise), Chantilly	€ 5.00
Assortment of Breton Cheeses	€ 7.00
Pear Belle-Hélène	€ 8.00
Chestnut Mousse Tartlet, Chocolate Whisky Sauce	€ 8.00
Autumn Fruit Rissolle and Semi-Salted Butter Caramel	€ 8.00

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