

SEASON MENU

STARTER

Mixed Salad, Warm Goat Cheese with Honey and Smoked Bacon	€ 11.00
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 Foie Gras Terrine, Roscoff Onion Compote	€ 16.00
Crispy Langoustine and Artichoke Ravioli, Shellfish Jus	€ 17.00

MAIN COURSE

Roasted Chicken Supreme, Chicken Jus with Fresh Herbs	€ 19.00
Grilled Duck Tournedos, Orange Ginger Sauce or Mild Spices	€ 21.00
Piece of Grilled Beef, (Meat Breed), Pepper or Bleu Cheese Sauce	€ 23.00
Grilled Salmon Steak with Nori Seaweed Sauce	€ 18.00
Pollack fillet with Fennel Seeds	€ 20.00

DESSERT

Cup of Ice Cream and Sorbet (2 Flavors of your Choise), Chantilly	€ 6.00
Vanilla Crème Brûlée	€ 7.00
Assortment of Breton Cheeses	€ 9.00
Strawberry Melba Sundae	€ 9.00
Half-baked Chocolate Cake	€ 9.00
Red Fruits and Lime Pavlova	€ 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

The entire meal is homemade.

Origin of meat ; France

Ice creams and sorbet are not made in the establishment

Please order your desserts at the beginning of your meal.



Net price and service included