

The Seasonal Card

Our Entries

Salmon Gravlax with Citrus Cream of Yuzu	12,00 €
9 Hollow Oysters N° 3 of Paimpol Bay	13,50 €
Pressed Foie Gras with Figs	19,00 €
Fine Endives Pie with Darley	14,00 €
Dried Tomato Cream with Basil Ice Cream	8,00 €
Duck Terrine with Pistachios	14,00 €
Fish tartar according to arrival Fleur de Sel d'Himalaya	15,00 €
<u>Vegetarian or Vegan Entrée</u>	8,00 €
« Zucchini tartar (zucchini, olives, basil tomatoes) »	

To Share

<u>Planches</u> :	- The Hall Pig	Medium 7,50 €	- Big 14,00 €
	- The Hall Duck	Medium 9,00 €	- Big 17,00 €
	- The Hall Cheeses	Medium 8,00 €	- Big 15,00 €

Our Meats

Vigneronne Beef Skewer 250 g with Homemade French Fries	17,00 €
Matured Prime Rib 450 g with Homemade French Fries	25,00 €
Veal Grenadin with Morels and Small Vegetables	20,00 €
Half Magret with Spiced Caramel and Small Vegetables	18,00 €
Breton Pork Marinated with Ginger and Small Vegetables	15,00 €
Vegetarian or Vegan dish « vegetable cassoulet »	15,00 €

Our Fishes

Sauerkraut from the Sea with White Butter	14,00 €
Fillet of cod with crustacean coulis	18,00 €
Noble Fish from our Coasts According to Arrival	26,00 €

The Cheeses

Slate 3 Cheeses from the Halles de Dinan	8,00 €
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The Formulas

Weekday Lunch Break

Excluding Holidays and Sundays

Dish of the Day	11 €
Starter, Main Dish Or Main Dish, Dessert	15 €
Starter, Main dish, Dessert	18 €

Children's menu 10 € - 12 years old

Minced Steak or White Fish, French Fries or Vegetables
Butter Butter Sugar, Chocolate or Nutella Crepe Or an Ice Ball
1 Glass of Apple or Orange Juice Or 1 Water syrup

Our Menu at 23 €

Entries

Dried Tomato Cream with Basil Ice Cream

6 Oysters N° 3 of Paimpol Bay

Main dishes

Sauerkraut of the Sea

Breton Pork Marinated with Ginger

Desserts

Tatin Tart and Whipped Cream

Compote of Rhubarb Cream Chiboust Cream

The Desserts

Tatin Tart and Whipped Cream	6,50 €
Compote of Rhubarb Cream Chiboust Cream	6,50 €
Mille-F feuilles de Brick with Strawberries and Chantilly with Long Pepper	7,00 €
All Caramel Tonka Bean Verrine	7,00 €
Bourbon Vanilla Bean Crème Brulée	7,00 €
Strawberry Soup Mentholated	7,00 €
Chocolate Fondant	7,00 €
Gourmet Coffee	7,90 €
Champagne Gourmet	12,90 €
Vegetarian or Vegan Dessert "Panna Cotta with Vegetable Milk"	7,00 €

The Ice Corner

Perfume of your choice - per unit 1,90 €

Available flavors : Vanilla, Chocolate, Coffee, Lemon.....

Passion fruit, Strawberry, Raspberry, Rum grape, Mint Chocolate, Salted Butter Caramel.

Gourmet Ice-Cream Cup

Chocolat Liégeois : Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Chantilly	7,00 €
Café Liégeois : Vanilla ice cream, Coffee ice cream, Coffee sauce, Chantilly	7,00 €
Pêche Melba : Vanilla ice cream, redcurrant jelly, syrup peach, Toasted Slivered Almonds, Chantilly	8,50 €
L'irrésistible : Raspberry ice cream, Lemon ice cream, Strawberry ice cream, Coulis de Red Fruits, Whipped cream	8,50 €
Colonel or Caribbean Cup	8,50 €
Supplément Chantilly	1,00 €

The Gourmet Pancakes

La Bigouden : Apples, Salted Butter Caramel, Vanilla Ice Cream, Flambéed with Calvados	7,90 €
La Choc-Amandes : Homemade Chocolate, Toasted Almonds, Glace Vanille et Chantilly	7,50 €
La Flambée au Choix : Calvados or Rum or Grand-Marnier	7,50 €

Les Crêpes au Lait Fermier

Butter	2,90 €
Sugar Butter	3,30 €
Jam (strawberry or apricot)	3,60 €
Honey	3,60 €
Lemon Honey	3,90 €
Salted Butter Caramel	3,90 €
Homemade or Nutella Chocolate	3,90 €