

*Menu Virginie 35€*

*L'Amuse - Mouth*

...

*Fish Tataki on a Bed of Crunchy Vegetables*

*Pressed Foie Gras with Seasonal Fruits*

...

*Noble Fish from Our Coasts According to Arrival*

*Pigeon Pastilla with Foie Gras*

...

*Bavarian of Potimarron with Tchuli Pepper and Cailé with Chestnut Liqueur*

*Verrine All Caramel with Tonka Bean*

*All our dishes are prepared by us from fresh produce*

*Menu Terroir 28€*

*L'Amuse - Mouth*

...

*9 Hollow Oysters N° 3 from La Baie de Paimpol*

*Duck Terrine with Pistachios and Small Vegetables*

...

*Low Temperature Cooked Pork Filet Mignon with Red Fruits*

*Chowder of the Saffron Sea*

...

*Chocolate Cage with Orange Mousse*

*Crème Brûlée with Pistachio*

*All our dishes are cooked by our care from fresh products*

*Menu Des Merciers 23€*

*L'Amuse - Mouth*

...

*Fish Tartar*

*Lentil Salad Accompanied by a Perfect Egg*

...

*Sauerkraut from the Sea*

*Sliced Beef Pepper Sauce*

...

*Chocolate Fondant*

*Tatin Tart and Whipped Cream*

*All our dishes are prepared by us from fresh produce*

*Lunch formula*

*Monday to Friday (excluding public holidays)*

*Starter, main course, dessert 19€*

*Starter, main course or main course, dessert 17€*

*Petit Pourcel 10€*

*(Children's menu 12 years old maxi)*

*1 water syrup or 1 fruit juice*

*Chopped steak or white fish, chips or vegetables*

*Butter and sugar crepe, Chocolate or Nutella*

*Or 1 scoop of homemade ice cream*

## Les Entrées à la Carte

*Fish Tataki on a Bed of Crunchy Vegetables 18.00€*

...

*Pressed Foie Gras with Seasonal Fruits 19.00€*

...

*Terrine de Canard aux Pistaches et Petits Légumes 14.00€*

...

*9 Hollow Oysters N° 3 from La Baie  
de Paimpol 13.50€*

...

*Fish Tartar 9.00 €*

...

*Lentil Salad Accompanied by a Perfect Egg 14.00 €*

## Les Plats à la Carte

*Pigeon Pastilla with Foie Gras 28.00€*

...

*Noble Fish from Our Coasts According to Arrival 25.00€*

...

*Filet Mignon de Porc Cuit Basse Température  
aux Fruits Rouges 21.00€*

...

*Chaudrée de La Mer Safranée 19.00€*

...

*Sliced Beef Pepper Sauce 14,00 €*

...

*Sauerkraut from the Sea 14.00 €*

*Check out our current suggestions*

## Les Desserts

<i>Bavarian of Potimarron with Tchuli Pepper and Caillé with Chestnut Liqueur</i>	8.00€
<i>Verrine All Caramel with Tonka Bean</i>	8.00€
<i>Cage en Chocolat à La Mousse d' Orange</i>	8.00€
<i>Crème Brûlée à la Pistache</i>	8.00€
<i>The Gourmet Coffee</i>	8.90€
<i>The Gourmet Champagne</i>	14.00€
<i>The Slate of Cheeses</i>	8.90€
<i>Chocolate Fondant</i>	8.00€
<i>Tatin Tart and Whipped Cream</i>	8.00€

## Les Crêpes au Lait Fermier

<i>Beurre</i>	2.90€
<i>Beurre sucre</i>	3.30€
<i>Confiture (fraise ou abricot)</i>	3.60€
<i>Miel</i>	3.60€
<i>Miel Citron</i>	3.90€
<i>Caramel au beurre salé ou Nutella</i>	3.90€
<i>Chocolat Maison</i>	3.90€

## Les Crêpes Gourmandes

<i>La Bigouden : Apples, salted butter caramel, vanilla ice cream, Calvados flambé</i>	7.90€
<i>La choc-amandes : Homemade chocolate, toasted almonds, vanilla ice cream and whipped cream</i>	7.50€
<i>La flambée au choix : Calvados or Rum or Grand-Marnier</i>	7.50€

## Glaces Artisanales

### Les Parfums

Vanille gousses naturelles infusées

Chocolat pur beurre de cacao pépites de chocolat

Cappuccino copeaux de chocolat

Citron jaune

Fruit de la passion

Fraise

Framboise

Cassis noir de Bourgogne baies confites

Antillaise Rhum raisin blond

## Les Coupes

2 boules de glace 3.70€

3 boules de glace 4.70€

### Les Coupes Gourmandes

Chocolat liégeois 7.50€

Glace vanille, glace chocolat, sauce chocolat, chantilly

Café liégeois 7.50€

Glace vanille, glace café, sauce café, chantilly

Caramel liégeois 7.50€

Glace vanille, glace caramel, sauce caramel, chantilly

L'irrésistible 7.50€

Glace cassis, glace citron, glace fraise, coulis de fruits rouges, chantilly

Coupe Colonel ou Antillaise 8.50€