

A la Carte menu

Hors d'oeuvres

- * Cooked 'Red Label Scottish' salmon, mushrooms, soy sauce and coriander 13€
 - * Breizh curried brown crab, avocado and lime tartlet 16€
 - * Perfectly poached egg, squash foam and roasted seeds 11€
- * Oysters from Stan and Marie Robert on the Ile de Sein 6/9 or 12 oysters 12/18/24€
 - * Langoustines 'Les Demoiselles du Guilvinec', 250g 24€

Fish

- * Local fish roasted in butter, creamy risotto with seaweed 19€
 - * 'Mi-cuit' tuna with sesame seeds 23€
 - * * Half a grilled lobster, (based on 600-800g whole lobster) 32€
- * Sole Meunière (depending on landings) served with roasted baby new potatoes with thyme 33€
- * Sea urchins from Stan and Marie Robert on the Ile de Sein, chopped parsley and garlic and baby new potatoes with thyme 34€
- * Whole grilled lobster, (weighing 400-600g), roasted baby new potatoes with thyme 58€

We carefully select lobsters weighing between 600 and 800 grams (aged 5 - 7 years) which give around 100 – 120 grams of delicious meat.

The two lobster claws have very different uses - the smaller one is used for cutting and the larger one for crushing.

- * Seafood Platter (for 1 person) 250g langoustines, 1 spider crab or brown crab (depending on the season), 6 oysters from the Ile de Sein, prawns, whelks and winkles
For one Person : 47€
- * Royal Seafood Platter (for 2 people) 1 whole lobster, 500g langoustines, 2 spider crabs or brown crabs (depending on the season), 12 oysters from the Ile de Sein, prawns, whelks and winkles
For 2 people : 150€

«Our bountiful sea can sometimes be a little temperamental, so please accept our apologies for any shortages or menu changes»

Meat

- * Pork confit (slow-cooked for 36 hours), reduction of Kerné cider 21€
- * Duck breast, blackberries, wine & balsamic vinegar 24€
- * Fillet of Breton beef 180g, grilled on the barbecue with fresh garden herbs 31€

Choice of side dishes :

Vegetables from Les Jardins du Cap
Baby new potatoes roasted with thyme

Cheese

Cheeseboard 14€
5 different regional cheeses 9 €

Delicious desserts 11€

- * Honey - Raspberry & Jasmine
- * Lemon & Timut pepper
- * Michel Cluizel chocolate, Granola & sesame seeds.
- * Paris - Audierne choux bun - Praline and Seaweed
- * Fig - Blackberry – Blackcurrant & pepper

“Each dessert is composed of a biscuit, a sorbet, a cream and fruit in the chosen flavour ”

Children's Menu 17€

Portions are adapted according to the child's age

For children up to 12 years old.

Buttered toast, dry-cured ham

Tomato confit, baby salad leaves and parmesan shavings

Or

Gravlax salmon and crunchy vegetables

Local fish

Or

Fillet of chicken

Choice of side dishes :

Vegetables or baby new potatoes with thyme

A delicious dessert prepared by our pastry chef

Based around fruit ...

Or

around chocolate ...

Or

A delicious dessert from the à la carte menu (7€ extra)

Menu Plaisir

57 €

(This menu must be chosen by all customers at the same table)

Appetizer

Carpaccio of monkfish marinated with yuzu, crunchy courgette,
finely diced goose barnacle and samphire with salty Madagascan pepper.

Or

* Cooked 'Red Label Scottish' salmon, mushrooms, soya and coriander.

Lightly cooked prime fish

Broccoli medley, pepper ketchup & vegetable ravioli filled with cockles,
a light tangy jus.

Or

Flame-roasted lamb

Finely diced heirloom tomatoes and olives
Artichoke, Swiss chard and a tangy meat jus

Pre - Dessert

Chestnut & Citron

Or

Maize – Black sesame seed & Popcorn

Petits fours

Menu Gourmand

76 €

(This menu must be chosen by all customers at the same table)

Appetizer

Crispy lightly cooked langoustines, citrus foam

Lightly cooked prime fish

Broccoli medley, pepper ketchup & vegetable ravioli filled with cockles,
a light tangy jus.

.

Flame-roasted lamb

Finely diced heirloom tomatoes and olives

Artichoke, Swiss chard and a tangy meat jus

Pre Dessert

Chestnut & Citron

Or

Maize – Black sesame seed & Popcorn

Petits fours