

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€
 - * 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€

* “Mont Blanc” dessert with quince- Apple & Chestnut

* Lemon & Timut pepper

* Michel Cluizel chocolate, Granola & sesame seeds.

* Paris - Audierne choux bun - Praline and Seaweed

“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

Butter roasted Scallops from diving
Bio Butternut from “Green Generation” in textures
Île de Sein’s Oysters condiments and Buckwheat crisp

Or

Cooked ‘Red Label Scottish’ salmon, mushrooms, soya and coriander.

Lightly cooked prime fish
Jerusalem Artichoke, Hazelnuts and Beetroots
Spicy jus

Or

Flame-roasted lamb
Carrots and Squash
Barberry condiments and Alexis Muñoz’s oil

Pre - Dessert

Chestnut & Lemon

Or

Mushroom-Coffee and Chocolate

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

Jerusalem Artichoke, Hazelnuts and Beetroots

Spicy jus

.

Flame-roasted lamb

Carrots and Squash

Barberry condiments and Alexis Muñoz's oil

Pre Dessert

Chestnut & Citron

Or

Mushroom-Coffee and Chocolate

Petits fours