

# Lunchtime Menu 33€

*Served everyday except on Sundays and Public holidays*



## HORS D'OEUVRE

**PERFECTLY POACHED EGG FROM  
PLOZÉVET**

Slice of bread topped with smoked  
fish, Mushroom foam

**OR**

**DAY SUGGESTION**

**OR**

**6 OYSTERS FROM ÎLE TUDY**



## MAIN COURSE

**THICK SLICE OF COD WITH WHEAT AND  
BRETON PAPPARDELLES**

*Méditerranéan Flavours*

**OR**

**BALLOTINE OF FARMHOUSE CHICKEN  
STUFFED WITH HAZELNUTS**

Vegetables Tian and Smoked Chicken  
jus



## DESSERT

**SELECTION OF 3 CHEESES**

*with accompaniments*

**OR**

**TREAT OF THE DAY**



*Any substitution in the Menu will be charged*

# Menu Découverte 43€



## HORS D'OEUVRE

### SALMON CONFIT

Fennel, Buckwheat Melba toast  
and Wasabi accompaniments



## MAIN COURSE

### POLLACK

Creamy Risotto with Asparagues  
from La Torche, Chorizo foam



## DESSERT

### DESSERT OF THE DAY



## PETITS FOURS

*Any substitution in the Menu will be charged*

# Menu Plaisir - 57€

## HORS D'OEUVRE

### CARPACCIO OF POLLACK AND ASPARAGUS FROM LA TORCHE

Citrus vinaigrette dressing

OR

### SOUTH-WEST FOIE GRAS

Seasonal Chutney and Gingerbread Socca  
biscuit

## MAIN COURSE

### FISH OF THE DAY

Puréed Potato with "Esquibio" Tomme  
cheese, Artichoke and Breton Cider jus

OR

### PORK FILET MIGNON FROM OUR AREA

Potatoes Anna, Aubergines Caviar  
and Meat Jus

## DESSERT

### STRAWBERRY AND BASIL

OR

### THE "PARIS-AUDIERNE" CHOU BUN

Choux pastry filled with praline butter  
cream and its heart of crunchy praline

## PETITS FOURS

*Any substitution in the Menu will be charged*

# À la Carte Menu

## HORS D'OEUVRE

- Perfectly poached egg from Plozévet, Mushroom foam and Slice of bread topped with smoked fish 12€
- Salmon confit, Fennel, Buckwheat Melba toast and Wasabi accompaniments 17€
- Carpaccio of Pollack and Asparagus from la Torche Citrus vinaigrette dressing 19€
- Tuna Tataki , crunchy Vegetables and Sweet and Sour sauce 21€
- South-West Foie Gras, seasonal Chutney and Gingerbread Socca biscuit 22€

## CHEESES

- Cheese board with its accompaniments 12€

## MEAT ORIGINS

- Pork:** Born, bred and slaughtered in France, in Brittany
- Poultry:** Born, bred in France Côtes d'Armor and slaughtered in Finistère
- Foie Gras:** Born, bred and slaughtered in France

## MAIN COURSE

### FISH

- Thick slice of Cod with wheat and Breton Pappardelles, Mediterranean Flavours 19€
- Pollack, Creamy Risotto with Asparagus from la Torche, Chorizo foam 21€
- Moqueca Brazilian Fish stew served with Brazilian accompaniments 23€
- Fish of the day, Puréed Potato with "Esquibio" Tomme cheese, Artichoke and Breton Cider jus 27€

### MEAT

- Ballotine of Farmhouse Chicken stuffed with Hazelnuts, Vegetable Tian and Smoked Chicken jus 21€
- Pork Filet mignon from our area, Potatoes Anna, Aubergines Caviar and Meat jus 24€

## DESSERTS

- Strawberry- Basil 14€
- the Paris-Audierne choux-bun
- The Chocolate Delight
- Intensely Dark and Salted butter caramel
- The Pecaban (Banana and Pecan nuts)

# Our Seafood

## FROM OUR COAST

**Oysters from Île Tudy  
6/9/12**

**12€/18€/24€**

**Seafood Platter -for 1 person- (Please order 24h in advance)**

**1 Spider Crab or Brown Crab (depending on the season),  
250gr de Langoustines, 6 Oysters from Île Tudy, Prawns,  
Winkles and Whelks**

**Price depending of the Fish  
market, depending on delivery**

**"Les Demoiselles du Guilvinec" Langoustines 350gr**

**Price depending of the Fish  
market, depending on delivery**

**Whole Lobster**

**Price depending of the Fish  
market, depending on delivery**

*We have to pass on part or all of the increase in the price of ingredients caused by the current geopolitical situation and the many climate hazards which have once again affected our producers*