



LUNCH & DINNER / CLOSED : SUNDAYS / CLOSED : MONDAY & WEDNESDAY LUNCHTIME

RESERVATION : 02.40.11.65.00.

STARTER + MAIN COURSE

**PATIO MENU - 30€**

OR MAIN COURSE + DESSERT

*All these dishes are also à la carte at the individual prices indicated.*

## Starters 15€

Pumpkin cream with scallops and grilled bacon  
Bouquet of lamb's lettuce and roasted scallops  
Sardine tart and trevise salad  
Toast and duck foie gras  
Crispy vegetables

## Main Courses 20€

Monkfish and vegetables, fragrant broth  
Tagliatelle with vegetables and scallops  
Beef fillet with pepper sauce or grilled  
Duck fillet with strong juice  
Fish of the day

## **BRETON Menu** 50 €

*Wine pairing (+ 15 €)*

Scallops delicacies

or

9 Oysters n°2 from "Rhuys"

or

Duo of fried and terrine  
foie gras

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Meuniere style sole  
with butter emulsion

or

Rack of lamb, confit vegetables,  
eggplant caviar

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Choice of dessert

## **FISHERMAN'S Corner**

Sea food platter 130€  
for 2 persons (On order)

Whole lobster 65 €  
(On order)

Oysters n°2 from "Rhuys"

6 ..... 15€

9 ..... 20€

12 ..... 25€

## **EVENING Menu** 25 €

*(Monday to Thursday evening)*

Soup

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Market dish

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Homemade cake of your choice

## **KID'S Menu**

Main course and dessert 18 €

## Homemade desserts 10 €

Chestnuts "Millefeuille"

Chocolate moist cake with vanilla ice cream

Fried pineapple and french toast

Praline and cherry pie

Fresh fruit salad

Cheese plate

*Bon appétit*  
**BUEN PROVECHO**  
*Enjoy your meal*  
**Guten appetit**