

A LA CARTE



A PARTAGER OU PAS...

STARTERS

CHICKEN PATE 12

With pistachios

SALMON RILLETTES 12

Mayonnaise and lime

SEA BREAM TARTAR 13

Guacamole & lime / guacamole d'avocat au citron vert / cream and beetroot

LE CAMEMBERT 13

Just ovened / endive salad / apple and walnuts

MACKEREL 10

Smoked and grilled fillet / mustard and buckwheat ream / potatoes

FISH SOUP 12

Garlic bread / emmenthal and rouille sauce

SMOKED SALMON 18

With rosemary / lemon whipped cream / baby potatoes and herring eggs

STEAMED SEA BASS 25

Carrot marmelade / shrimps cream

GAMBAS BLACK TIGER 24

Just panned / seasonal vegetables and coriander / Coco cream / lemongrass & breton curry

GRILLED SALMON 18

Spinash leaves and citrus fruit sauce / endive

QUAIL ROLL 16

Mushrooms/date/ Spinash/ pureed peas & ham sauce

ROASTED CHICKEN 18

Peanut / sweet potatoe and Curly

- **SEA BASS 1 fillet 24**

- **SEA BREAM 1 fillet 21**

- **MACQUEREL 2 filets 16**

* Served with baked new potaotes

L'AFFOGATO 5,50

Vanilla pecan ice cream, nuts and espresso coffee

CHEESE 8,50

Fresh goat cheese mousse and green salad

PINEAPPLE CAKE 8,50

Coco / lemon mascarpone cream / pineapple sorbet

RASPBERRY PIE 9,50

Lime cream

CHOCOLATE SPHERE 9,50

Vanilla ice cream, poached pear and hot chocolate Valrhona sauce

3 SCOOPS 8,50

Vanilla, chocolate, caramel beurre salé, lemon, raspberry, pineapple

LA GOURMANDISE 10,50

Café OR thé gourmand

MAIN COURSES

GRILLED A LA PLANCHA *

ET SI ON FINISSAIT EN
DOUCEUR

SEA FOOD

SHELLFISH

OYSTERS N 3

6 : 12

12 : 22

EDIBLE OR SPIDER CRAB

Depending on arrivals

18

L'ECAILLER

4 oysters N3, 4 bio prawns, shrimps, 8 whelks and winkles

30

LE PETIT BE

1 Person

40

1 crab**, 6 oysters N3, bio prawns, shrimps, 8 whelks and winkles

LE GRAND BE

2 Persons

80

2 crabs**, 12 oysters N3, 4 bio prawns, shrimps, 8 whelks and winkles

* till 2 AM & 9,30 PM ** edible or spider crab depending on arrivals



SEAFOOD PLATTER *



MENUS

PETITE GRAINE 28,50

OR

EXPRESS

starter / main ou main / dessert 22

LE CAMEMBERT

Just ovened / endive salad / apple and walnuts

MACKEREL

Smoked and grilled fillet / mustard and buckwheat cream / potatoes

GRILLED SALMON

Spinash leaves and citrus fruit sauce / endive

QUAIL ROLL

Mushrooms/date/ spinash/ pureed peas & ham sauce

LA MARINIÈRE

Mussels de Bouchot, local fresh fries

CHEESE

Fresh goat cheese mousse and green salad

PINEAPPLE CAKE

Coco / lemon mascarpone cream / pineapple sorbet

LA GOURMANDISE (+3euro)

Café OR thé gourmand

GROSSE GRAINE

36

10 OYSTERS N 3

SMOKED SALMON

With rosemary / lemon whipped cream / baby potatoes and herring eggs

SEA BREAM TARTAR

Guacamole & lime / guacamole d'avocat au citron vert / cream and beetroot

STEAMED SEA BASS

Carrot marmelade / shrimps cream

GAMBAS BLACK TIGER

Just panned / seasonal vegetables and coriander / Coco cream / lemongrass & breton curry

ROASTED CHICKEN

Peanut / sweet potatoe and Curly

DESSERT TO BE CHOSEN WHEN ORDERING PLEASE

