

Menu « Souvenirs »

205 €

Memories of my childhood, when in my dad's kitchen, I was watching him cooking and selecting the products. All these tastes and smells, the team and I wish to share them with you.

Ronan.

Buckwheat

Potato, chitterling sausage

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Seafood

Shellfish, crab, goose barnacle

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Dublin bay prawn

Dulse, bisque, Kari Gosse

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Pollack fish

Cockles, Kombu royal, white butter sauce

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Brittany lobster

Braised, wakamé, red wine sauce

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Veal sweetbreads

Calf's tripe, tarragon, onions

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Breton "Gavotte"

Chouchen, buckwheat, caramel

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The favorite dessert of the Chef

Arlette, vanilla from Madagascar

In 4 dishes 160 €

Menu served for the all table

Cheese in extra 18 €

Drinks not included

Dinner service from 7.30pm up to 9.15pm last order

Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002, the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our "homemade" dishes are prepared in our kitchen from raw food products.

Net prices, service included. The allergen list is available upon request

We wish to inform you that a formal dress is required in our gastronomic restaurant*.

***For lunch: flip-flop are not accepted.**

For dinner: Jacket is obligatory for gentlemen (tie not required).

Sportswear, sport shoes, shorts, and flip-flop are not accepted.