

A la Carte

From Tuesday to Saturday, for lunch only

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| Duck foie gras | |
| Purple artichoke, smoked duck breast fillet, ewe cheese | 65 € |
| Octopus and squid | |
| Rock fish juice, aioli, oxalis | 60 € |
| Organic white asparagus | |
| Braised, wild garlic, savora | 55 € |
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| Pollack fish | |
| Cockles, Kombu royal, white butter sauce | 85 € |
| Brittany lobster | |
| Braised, wakamé beans, red wine sauce | 95 € |
| Lamprey | |
| Grilled, Esprit de Pavie wine, black pudding | 95 € |
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| Veal sweetbreads | |
| Calf's tripe, tarragon, pearl onions | 80 € |
| Pigeon | |
| Kumquat, bio lentils, cecina | 70 € |
| Free-range chicken | |
| Cockscomb, sauce supreme, truffle vegetables | 95 € |
| ** | |
| Selection of ripened cheeses | 18 € |
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| Apple | |
| Caramel, pear | 23 € |
| Cherry Amaretto | |
| Amaretto, morello, bitter almond | 23 € |
| Breton "Gavotte" | |
| Chouchen, buckwheat, caramel | 23 € |

Drinks not included

Lunch service from noon to 1.15pm last order.

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.

