

A la Carte

From Tuesday to Saturday, lunch and dinner

Duck foie gras

Purple artichoke, smoked duck breast fillet, ewe cheese 65 €

Octopus and squid

Rock fish juice, aioli, oxalis 60 €

Tomato

Vanilla, Barolo, seasonal fruits 55 €

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Pollack fish

Cockles, Kombu royal, white butter sauce 85 €

Brittany lobster

Barbecue, red wine sauce 95 €

Line-fished hake

Grilled, Esprit de Pavie wine, black pudding 95 €

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Veal sweetbreads

Calf's tripe, tarragon, pearl onions 80 €

Pigeon

Zucchini flower, garden peas, kumquat 70 €

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Selection of ripened cheeses

18 €

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Strawberry

Vanilla, pink berry, almond 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.

