

## 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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### **Oyster from Belon**

Turnip, currant, almond

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### **Spider crab**

Tomato, wakamé, ginger

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### **Shellfish**

Mariniere, sea weed, nori

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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, sea spaghetti, 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**

**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.**



**RELAIS &  
CHATEAUX**