

A la Carte

From Tuesday to Saturday, lunch and dinner

Duck foie gras	
Terrine, condiment, brioche	65 €
Dublin bay prawn	
Dulse, bisque, Kari Gosse	75 €
Tomato	
Vanilla, Barolo, seasonal fruits	55 €
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Pollack fish	
Cockles, Kombu royal, white butter sauce	70 €
Brittany lobster	
Barbecue, red wine sauce	95 €
Octopus and squid	
Rock fish juice, aioli, oxalis	85 €
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Veal sweetbreads	
Calf's tripe, licorice, pearl onions	80 €
Milky lamb (for 2 people)	
Leg, Zucchini flower, agnolotti	165 €
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Selection of ripened cheeses	18 €
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Nectarine	
Geranium, sugared almond, currant	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.

