

A la Carte

From Tuesday to Saturday, for lunch and dinner

<p>Wild Dublin bay prawn <i>Avocado, mayonnaise, Vietnamese coriander</i></p>	90 €
<p>Duck <i>Foie gras, kale, truffle</i></p>	70 €
<p>Chestnut mushrooms <i>Poultry, yellow wine, Tonka bean</i></p>	65 €
<p>Primeur caviar "Sturia" from Aquitaine <i>Prawn, cauliflower, dauphine potato</i></p>	98 €
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<p>Line-caught bass <i>Cepe mushroom, cecina, gravy sauce</i></p>	80 €
<p>Brittany lobster <i>Artichoke, dulce seaweed, anise</i></p>	85 €
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<p>Veal sweetbreads <i>Chitterlings sausage, mustard seed, tarragon</i></p>	75 €
<p>French hare <i>Truffle, salsify, royal sauce</i></p>	80 €
<p>Wood pigeon <i>Braised chicory, preserved wing, cepe mushroom</i></p>	70 €
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<p>Selection of ripened cheeses</p>	25 €
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<p>62% Brazil Forastero Cocoa <i>Chocolate, coffee, fleur de sel</i></p>	21 €
<p>Elstar apple from Saint-Jean-de-Blaignac <i>Walnut, quince, Aztec sugar</i></p>	21 €
<p>Cherry Amaretto <i>Amaretto, morello, bitter almond</i></p>	21 €
<p>Breton "Gavotte" <i>Chouchen, buckwheat, caramel</i></p>	21 €

Drinks not included

Lunch service from noon to 1.15pm. 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
 (tie and jacket are not compulsory)*