

## A la Carte

From Tuesday to Saturday, for lunch and dinner

### Cockles

Green asparagus, sea lettuce, kig ha farz 70 €

### Duck

Foie gras, preserved duck neck, truffle 75 €

### Chestnut mushrooms

Yellow wine, Tonka bean, pork 65 €

\*\*

### Scallops

Seaweed "Kombu royal", cauliflower, Noilly Prat 80 €

### Brittany lobster

White sausage, artichoke, dulse 85 €

\*\*

### Veal sweetbreads

Chitterlings sausage, mustard seed, tarragon 80 €

### Pigeon

Beetroot, truffle, parsley 75 €

\*\*

### Selection of ripened cheeses

\*\*

### 62% Brazil Forastero Cocoa

Brown ale, pure sea salt, crumble 22 €

### « Belle rose » apple from Saint-Jean-de-Blaignac

French Meringue, Izarra, herbs 22 €

### Cherry Amaretto

Amaretto, morello, bitter almond 22 €

### Breton "Gavotte"

Chouchen, buckwheat, caramel 22 €

### 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)

