

A la Carte

From Tuesday to Saturday, for lunch and dinner

White asparagus	
Mackerel, osciètre "Sturia" caviar, sea lettuce	90 €
Duck	
Foie gras, preserved duck neck, celery	65 €
Chestnut mushrooms	
Yellow wine, Tonka bean, pork	60 €
Seafood from my childhood	
Shellfish, sea foam	70 €
Dublin bay prawn	
Vietnamese coriander, squid, bisque	80 €
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Lamprey	
Leaks, Esprit de Pavie wine, spring vegetables	68 €
Line-fished wild turbot	
Seaweed Kombu royal, cauliflower, Noilly Prat	80 €
Brittany lobster	
White sausage, celeriac, dulce	85 €
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Veal sweetbreads	
Calf's tripe, tarragon, pearl onions	80 €
Pigeon	
Swiss chard, peanut from Soustons, preserved leg	70 €
Milky lamb	
chosen piece, vegetables, Tarbes beans	75 €
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Selection of ripened cheeses	25 €
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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)

