

A la Carte

From Tuesday to Saturday, for lunch and dinner

Organic white asparagus	
Sea lettuce, Ibaïama ham, Savora mustard	60 €
Red-legged crayfish from quarries of Gironde	
Watercress, stock, shell sorbet	55 €
Chestnut mushrooms	
Yellow wine, Tonka bean, duxelles	50 €
Seafood from my childhood	
Shellfish, sea foam	75 €
Spider crab	
Breton curry, turnip cabbage, sea goose-berries	58 €
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Lamprey	
Leaks, Esprit de Pavie wine, black pudding	68 €
Line-fished fish	
Seaweed Kombu royal, goose barnacle, Noilly Prat	80 €
Brittany lobster	
Braised, sea-scented beans, Kari Gosse curry	85 €
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Veal sweetbreads	
Calf's tripe, tarragon, pearl onions	80 €
Pigeon	
Garden peas, girolles, preserved leg	70 €
Milky lamb	
Swiss chard, peanut from Soustons, Pancetta	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 €
Strawberry	
Esprit de Pavie wine, fine mousse cream, wild fennel	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)

