

## Menu « Souvenirs »

195 €

Memories of my childhood, when in my dad's kitchen, I was watching him cooking and selecting the products. All these tastes and smells, the team and I wish to share them with you.

Ronan.

### **Buckwheat**

potato, chitterling sausage, cider

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### **Oyster**

Shallot, buckwheat, pig's trotter

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### **Fishing on the beach**

Shellfish, sea foam

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### **Dublin bay prawn**

Savora, combava, seaweed dulse

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### **Line-fished fish**

Seaweed Kombu royal, goose barnacle, Noilly Prat

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### **Brittany lobster**

Braised, sea-scented beans, Kari Gosse curry

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### **Veal sweetbreads**

Calf's tripe, tarragon, onions

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### **Breton pudding-cake**

Egg, vanilla, plum

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### **Breton "Gavotte"**

Chouchen, buckwheat, caramel

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### **Wheat crepe**

orange, Grand Marnier

## Menu served for the all table

### Drinks not included

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)

