

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, garnish of shallot

**

Oyster

Sea lettuce, buckwheat, shallot granita

**

Clam

Nori, mariniere, straw potatoes

**

Spider crab

Line-caught fish, sweet red pepper, Kari Gosse

**

Dublin bay prawn

Savora, combava, seaweed dulse

**

Line-caught turbot

Kombu royal, round clams, fresh almond

**

Brittany lobster

Braised, wakamé, girolles

**

Veal sweetbreads

Calf's tripe, tarragon, onions

**

Breton pudding-cake

Egg, vanilla, plum

**

Breton "Gavotte"

Chouchen, buckwheat, caramel

**

Kouing Amann

Arlette, vanilla from Madagascar

Menu served for the all table

Cheese in extra 18€

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)



**RELAIS &
CHATEAUX**