

A la Carte

From Tuesday to Saturday, for lunch and dinner

Dublin bay prawn Ravioli, Dulse, Brittany curry	73 €
Tomato Vanilla, Barolo, peach	50 €
Chestnut mushrooms Yellow wine, Tonka bean, duxelles	55 €
Spider crab Jelly of roasted shell, turnip cabbage, coral **	60 €
Hake fish from Brittany coast Pig's head with parsley, beetroot, Esprit de Pavie	68 €
Line-caught turbot Kombu royal, round clams, fresh almond	80 €
Brittany lobster Braised, wakamé beans, girolles **	85 €
Veal sweetbreads Calf's tripe, tarragon, pearl onions	80 €
Pigeon Swiss chard, peanut from Soustons, blood sausage	70 €
Beef from Aubrac Girolles, artichoke, Dolce sauce **	85 €
Selection of ripened cheeses **	18 €
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 last order.

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)