

## A la Carte

From Tuesday to Saturday, for lunch and dinner

<b>Dublin bay prawn</b> Sorrel, Brittany curry, Dulce	78 €
<b>Tomato</b> Vanilla, Barolo, seasonal fruit	50 €
<b>Chestnut mushrooms</b> Yellow wine, Tonka bean, duxelles	58 €
<b>Crab</b> Red tuna, creamed heads, Kari Gosse	65 €
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<b>Line-caught turbot</b> Kombu royal, round clams, glasswort	80 €
<b>Red mullet</b> Octopus, rougail, black garlic	75 €
<b>Brittany lobster</b> Braised, wakamé beans, girolles	85 €
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<b>Veal sweetbreads</b> Calf's tripe, tarragon, pearl onions	80 €
<b>Pigeon</b> Sucrine, blood sausage, hazelnut	70 €
<b>Beef from Aubrac</b> Parmesan, Dolce sauce, nutmeg	85 €
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<b>Selection of ripened cheeses</b>	18 €
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<b>62% Brazil Forastero Cocoa</b> Brown ale, pure sea salt, crumble	22 €
<b>Fig</b> Red wine, pine seed, sage pineapple sorbet	22 €
<b>Cherry Amaretto</b> Amaretto, morello, bitter almond	22 €
<b>Breton "Gavotte"</b> 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)