

A la Carte

From Tuesday to Saturday, for lunch and dinner

Duck foie gras Cepe mushrooms, gyoza, ewe cheese	78 €
Octopus and squid Rock fish juice, aioli, oxalis	55 €
Chestnut mushrooms Puff pastry, yellow wine, Tonka bean	60 €
Mussels Fennel, sorbet, Brittany curry **	65 €
Line-caught turbot Kombu royal, round clams, glasswort	85 €
Scallops from Quiberon Cauliflower, lard, noilly Prat	75 €
Brittany lobster Braised, wakamé beans, girolles **	95 €
Veal sweetbreads Calf's tripe, tarragon, pearl onions	80 €
Pigeon Kumquat, bio lentils, cecina	70 €
Hare Saddle, green cabbage, juniper **	85 €
Selection of ripened cheeses **	18 €
62% Brazil Forastero Cocoa Brown ale, pure sea salt, crumble	22 €
Pear Williams Red wine, lin seed, perry	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)