

HOMEMADE APÉRITIFS

Trouspinette
Red wine, brandy cider
flavored with grenadine
Like a mulled wine...

3,50 €

Pousse Rapière
Armagnac liqueur with orange
and "Crémant de Loire"
Like a sparkling...

3,50 €

All inclusive Menu 35,00 €

Trouspinette or Pousse rapière

Choice below

A choice of entry / Plates of your choice / A choice of dessert

50cl of wine to choose for two people :

AOC Chinon Château de Ligré or AOC Muscadet or Rosé





And 1/2 Plancoët still or sparkling

Coffee

STARTERS

Terrine de Foie Gras "maison", Soda bread and Chutney	12,90 €
Snail saucepan from Groix, Garlic butter	9,80 €
Local black sausage and apple in Tatin's way	8,60 €
Crab meat with Agrum	11,20 €
Marinated Salmon, Lemon flavoured cream	11,90 €
Tuna tartar, Roquette et Parmesan	11,90 €
Goat cheese and Tomatoes pot.	8,20 €
Fish soup, rouille et croûtons	7,20 €
Oyster from Cancale «Perle de Terroir» 6/9/12	9,90 € / 11,90 € / 14,20 €

MAIN DISHES

Monkfish stew with Armoricaine sauce 	14,90 €
Bluefin tuna, Sesam	16,20 €
Grilled wild seabass, Mashed potatoes	16,20 €
Sauerkraut fish 	13,90 €
Sweet spiced pork spareribs 	12,90 €
Lamb shank 	14,10 €
Free range Chicken, Cream and Mushrooms	13,90 €
Beef tenderloin steak, Pepper sauce and French fries	17,40 €
Meatman's selection, Pepper sauce and French fries	13,90 €
1/2 Lobster roasted with fleur de sel (supp. +5 € dans le menu)	25,00 €

DESSERTS

Cheese from la Fromagerie des halles de Dinan « Poire et Fromage »	6,50 €
Panna Cotta with red fruits	6,60 €
Crème brûlée au Grand Marnier	6,90 €
Smooth chocolat cake	6,20 €
Gourmet Coffee	6,20 €
Profiteroles, Caramel au beurre salé	7,20 €
Pancakes	Ask the choice
Icecream	Ask the choice

Choose your
entry inspired
of our land

Our first choice
meats and fish are
cooked in our
spirit and taste
of tradition

Pleasures
&
Delicacies

MENU TERROIR 26,00 €



Snail saucepan from Groix, Garlic butter
Local black sausage and apple in Tatin's way
9 Oyster from Cancale
Marinated Salmon, Lemon flavoured cream



Free range Chicken, Cream and Mushrooms
Monkfish stew with Armoricaïne sauce
Lamb shank
Meatman's selection, Pepper sauce and French fries



Profiteroles, Caramel au beurre salé
Suzette pancake
Two breton cheese
Crème brulée au Grand Marnier

PÈRE ALFRED 23,00 €

Local black sausage and apple in Tatin's way
Goat cheese and Tomatoes pot
Fish soup rouille et croutons
9 Oyster from Cancale



Sauerkraut fish

Sweet spiced pork spareribs
Mussels choice

Meatman's selection, Pepper sauce and French fries



Choice of pancakes

Panna Cotta

Three Cheese

Icecream

Smooth chocolat cake

VIRGINIE 29,00 €

Terrine de Foie Gras, Soda bread and Chutney
Crab meat with Agrum
Tuna tartar, Roquette et Parmesan
12 Oyster from Cancale



Grilled wild seabass, Mashed potatoes
Beef tenderloin steak, Pepper sauce and French fries
Bluefin tuna, Sesam

1/2 Lobster roasted with fleur de sel (supp. +5€)



Cheese



A choice of desserts