

All our meats are of Breton or Norman origin.



home made

MENU

MADE BY OUR CHEF KERASTOU

EVERYTHING IS SHAREABLE UPON REQUEST

STARTERS

OYSTERS NO. 3 FROM MESQUER : 6 : 14 € - 12 : 25 €

CHARCUTERIE PLATE - 18 €

FISH TARTARE OF THE MOMENT, AVOCADO, CITRUS FRUITS - 17 €

WARM GOAT CHEESE, HONEY, NUTS AND MIXED GREENS - 15 €

SCALLOP CARPACCIO - 18 €

DISHES

BEEF TIRADITO, HOME FRIES OR SALAD - 22 €
(MAFÉ OR CHIMICHURRI SAUCE)

ENTRECÔTE, HOMEMADE FRIES, SAUCE OF THE MOMENT - 32 €

MARKET FISH, RISOTTO, LEMON WHITE BUTTER - 23 €

ROASTED OCTOPUS, SWEET POTATO PURÉE - 28 €

FISH TARTARE OF THE MOMENT, FRIES OR SALAD - 23 €

PASTA GRATINATA, HAM, GRATED COMTÉ CHEESE, POULTRY JUICE - 22 €

 SPELLED RISOTTO, MUSHROOMS, EDAMAME, PARMESAN, EGG YOLK - 23 €

Price and service included



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DESSERTS

FROZEN MOCHIS (3) - 13 €

TARTE TATIN - 9 €



CHOCOLATE MOUSSE (*GLUTEN FREE*) - 9 €

PRESSED CANDIED APPLES, BISCUIT, CARAMEL - 12 €

GOURMET COFFEE OR TEA - 11 €

THE LITTLE CHEVRETTE, MIXED GREENS - 11 €

ICE BALLS

2 BALLS 6 € - 3 BALLS 8 € - 3 BALLS WITH ALCOHOL - 10 €

(VANILLA, CHOCOLATE, STRAWBERRY, RASPBERRY, LIME,
SALTED BUTTER CARAMEL)

CHILDREN'S MENU (-12 YEARS)

POULTRY SUPREME, MASHED POTATOES

OR

FISH FILLET OF THE MOMENT, RICE

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1 WATER SYRUP

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1 SCOOP OF ARTISANAL ICE CREAM

(VANILLA, CHOCOLATE OR STRAWBERRY)

OR

CHOCOLATE CAKE

13€

Price and service included