



STARTERS

Rocket salad and marinated chanterelle mushrooms, parmesan cheese and soft boiled egg 17€

Shrimps carpaccio, lemon dressing 20€

The real Caesar Ritz salad 14€

Crispy goat cheese with mint and buckwheat, roasted black figs 18€

Tomato and basil salad, mozzarella di buffala 16€



Tartare of salmon, oysters and seabass seasoned with ginger and lemon 18€ 160 Kcal

Light cream of Paimpol coco beans, aged vinegar curd 13€

Old style devilled eggs 10€

Seared tuna with crunchy vegetables, peanuts sweet and sour sauce 17€

Green avocado marinated in lime, baby spinach with cereals 14€

Country style pâté recipe from my apprenticeship 14€

MAIN COURSES



Roasted Breton lobster, zucchini caviar and full-bodied bouillon 34€ 260 Kcal

Steamed seasonal vegetables cooked with olive oil 22€

Roasted chicken with herby butter and sautéed potatoes with thyme and garlic 29€

Meunière-style Skate, Sicilian capers 29€

King prawn ravioli served with artichoke purée 29€

Traditional French stuffed tomato, rice pilaf 28€

Caramelized potatoes stuffed with pork meatloaf 25€

Tender suckling veal shank, eggplant caponata with basil 29 €

Roasted seabass served with stuffed zucchini and fried chickpea flour pancakes, sage sauce 32€

Fillet of cod, Paimpol coco beans stew 30€

Country beef sirloin with red onion and pommes pont-neuf 32€

DESSERTS



Mousse of white cheese with acacia honey and poached peaches 13€ 155 Kcal

Salted butter and Bahibé chocolate cookie, Araguani chocolate mousse 12€

Fine cheeses of our regions served with black cherry jam 10€

Hazelnut cake with black figs 13€

Ile flottante with light custard and caramel sauce 9€

The famous 'Christian Constant' chocolate tart 13€

Vanilla rice pudding 9€

Blackberries clafoutis 13€

Plums crumble 11€

Slightly spicy raspberries cheesecake 12 €

Ice cream and sorbets 12€

Millefeuille with salted caramel sauce 10€

Lunch menu aux Cocottes

Starter of the day/main course of the day or main course of the day /dessert of the day * 29€

Starter of the day/main course of the day/dessert of the day * 34€

** Menu available only at lunch*



DE-LIGHT : delicious low-calorie gastronomy



*Net prices, service and taxes included
The dishes « home made » are elaborated based on untreated raw products
All our meats are born, raised, slaughtered and cut in France or USA*