

Seafood

Oysters	per 6	per 9	per 12
Legris creuses n°3	€15	€22	€29
Prat ar Coum creuses n°3	€18	€26	€35

Langoustines 250 g Price based on the current market rate

Oyster tasting	€16
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3 Legris creuses n°3 oysters

3 Prat ar Coum creuses n°3 oysters

Seafood platter	€55
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3 Legris creuses oysters, 3 Prat ar Coum oysters

Langoustines ≈250g, crab or spider crab (according to availability),

Whelks and Winkles

Royal seafood platter – for 2 persons	€150
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6 Legris creuses oysters, 6 Prat ar Coum oysters

Langoustines $\approx 500\text{g}$, crab or spider crab (according to availability),

Whelks and Winkles

Breton Lobster

Quéménès Menu

€29

Market menu

Starter, main course and dessert

Served at lunch from Monday to Friday
Except weekends and public holiday

Molène Menu

€42

Green asparagus cream
Fresh goat cheese & elderflower



Or

Sea bream tartare, chives & vegetarian chilli pepper
Combava lime vinaigrette, radish & broccoli

Or

6 Legris creuses n°3 oysters

Sautéed octopus, Madagascan pepper
Mashed potatoes
Confit shallots

Or

Ricotta gnocchi
Artichokes, white asparagus & green peas



Or

Pork belly
Coffee & summer truffle
Chard mille-feuille

Cheese plate – From Sten Marc cheese maturer (Extra €10)

Choice of dessert à la carte

Wine paring €28
A glass of sparkling wine (brut or rosé) and two glasses of wine

Ouessant Menu

€62

Sea bass carpaccio
Fennel, rhubarb & baby greens

Or

Foie gras & artichoke
Poultry jus with green anise

Or

Oyster tasting

Grilled John Dory
Artichoke barigoule white asparagus & green peas
Colonnata lardo & Quéménès potatoes

Or

Grilled beef hanger steak
Caramelized soy emulsion
Green asparagus, shiitakes & ginger

Cheese plate – From Sten Marc cheese maturer (Extra €10)

Pré Dessert

Choice of dessert à la carte

Wine paring €38
A glass of champagne and two glasses of wine

A la Carte Starters

Green asparagus cream  Fresh goat cheese & elderflower	€19
Sea bream tartare, chives & vegetarian chilli pepper Combava lime vinaigrette, radish & broccoli	€21
Sea bass carpaccio Fennel, rhubarb & baby greens	€21
Foie gras & artichoke Poultry jus with green anise	€18

Beniguet Menu

€15

Children's menu
Including one main course and one dessert

Chicken or fish of the day served with French fries or vegetables

Mini Strawberry dessert or Chocolate frozen dessert

À la carte Main Courses

Sea

Sautéed octopus with Madagascan pepper	€34
Mashed potatoes	
Confit shallots	
Grilled John Dory	€29
Artichokes barigoule, white asparagus & green peas	
Colonnata lardo & Quéménès potatoes	
Catch of the day, grilled	Market price per 100 grams
Fennel & pomegranate dressing	
Cocotte of seasonal vegetables and potatoes	
Roasted Breton lobster with semi-salted butter – Signature Dish –	€13 per 100 grams
Cocotte of seasonal vegetables and potatoes	

Farm

Pork belly	€31
Coffee & summer truffle	
Chard mille-feuille	
Grilled beef hanger steak	€31
Caramelized soy emulsion	
Green asparagus, shiitakes & ginger	

Field

Ricotta gnocchi	 VEGETARIEN	€25
Artichokes, white asparagus & green peas		

* Beef origin Ireland and pork origin France

Desserts

Cheese Plate €12
Cheese maturer *Sten Marc*

The « Paris – Conquet » - for 2 people – Signature Dish – €19
Choux, hazelnut praline, salted butter caramel cream

Strawberry & Tarragon €13
 
Almond biscuit and tarragon cream
Strawberry confit and strawberry-tarragon sorbet
Caramel tuile

At the Opéra €13
Genoise & chocolate ganache
Coffee cream, cacao nib crunch
Cocoa Tuile

Lemon & Vanilla €13
Lemon & vanilla cream
Madeleine sponge
Lemon and vanilla ice cream & espuma

