

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
3 Legris creuses n°3 oysters
3 Prat ar Coum creuses n°3 oysters

Seafood platter €55
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
6 Legris creuses oysters, 6 Prat ar Coum oysters
Langoustines ≈500g, crab or spider crab (according to availability),
Whelks and Winkles
Breton Lobster

Quemenes Menu

€29

Market menu
Starter, main course and dessert

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

Molène Menu

€42

Egg Parfait, buckwheat shortbread, leek fondue 
Mushroom & geranium mousse

Or

Mackerel in escabeche, rock fish soup jelly
Tagette and clam crisp

Or

6 Legris creuses n°3 oysters

Seared Pollack
Pumpkin & brussels sprouts
Calamansi shellfish sauce

Or

Confit pork belly
Glazed carrots, carrots & ginger emulsion
jus

Or

Roasted Jack Be Little squash 
Black trumpet risotto & goat cheese

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

Pâté en croute, foie gras & pistachio
Chutney of the day

Or

Grilled Vanilla candied seabass,
Roasted celery, pear gel & Malabar pepper

Or

Oyster tasting

Stuffed cabbage with monkfish and langoustines
Black farz with ginger, sorrel coulis
Fish stock

Or

Walnut-crusted lamb fillet
Chanterelles with parsley, potato mousseline
Yellow wine jus

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

Egg Parfait, buckwheat shortbread, leek fondue Mushroom & geranium mousse	 VEGETARIEN	€16
Mackerel in escabeche, rock fish soup jelly Tagete and clam crisp		€19
Pâté en croute, foie gras & pistachio Chutney of the day		€21
Grilled Vanilla candied seabass, Roasted celery, pear gel & Malabar pepper		€22

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 apple or chocolate dessert

- Our allergen menu is available upon request -

À la carte Main Courses

Sea

Seared Pollack €29
Pumpkin & brussels sprouts
Calamansi shellfish sauce

Stuffed cabbage with monkfish and langoustines €34
Black farz with ginger, sorrel coulis
Fish stock

Catch of the day, grilled Price based on the current market rate
Seasonal virgin sauce
Seasonal vegetables and potatoes

Roasted Breton lobster with semi-salted butter – Signature Dish – €13 per 100 grams
Seasonal vegetables and potatoes

Farm

Confit pork belly €26
Glazed carrots, carrots & ginger emulsion
jus

Walnut-crusted lamb fillet €34
Chanterelles with parsley, potato mousseline
Yellow wine jus

Field

Roasted Jack Be Little squash  €27
Black trumpet risotto & goat cheese

Desserts

Cheese Plate

€12

Cheese maturer *Sten Marc*

The « Paris – Conquet » - for 2 people – Signature Dish –

€19

Choux, hazelnut praline, salted butter caramel cream

Apple Cider



€13

Cider-pressed apples

Seeds biscuit

Green apple sorbet and cream

Wave of citrus



€13

Meringue and chestnut

Declination of citrus

Cream and Sorbet

All about chocolate

€13

Chocolate biscuit & cremeux

Namelaka Dulcey

Chocolate Sorbet and sea salt