

Seafood

Oysters	per 6	per 9	per 12
<i>Legris</i> creuses n°3	€15	€22	€29
<i>Prat-Ar-Coum</i> creuses n°3	€18	€26	€35

Langoustines 250 g Price based on the current market rate

Oyster tasting	€16
3 <i>Legris</i> creuses n°3 oysters	
3 <i>Prat-Ar-Coum</i> creuses n°3 oysters	

Seafood platter	€55
3 <i>Legris</i> creuses oysters, 3 <i>Prat-Ar-Coum</i> oysters	
Langoustines ≈250g, crab or spider crab (according to availability),	
Whelks and Winkles	

Royal seafood platter – for 2 persons	€150
6 <i>Legris</i> creuses oysters, 6 <i>Prat-Ar-Coum</i> oysters	
Langoustines ≈500g, crab or spider crab (according to availability),	
Whelks and Winkles	
Breton Lobster	

Quemenes Menu

€29

Starter, main course and dessert

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

Molène Menu

€42

Octopus Carpaccio,
Apricot & sesame

Or

Trio of Zucchini,
Green curry



Or

6 Légris creuses n°3 oysters

Stuffed skate ballotine with capers,
Quéménès' potatoes and pak choi,
Hollandaise sauce

Or

Grilled beef picanha,
Buckwheat and seaweed tartlet,
Mole sauce

Or

Eggplant Parmigiana
Roasted eggplant jus
Eggplant & citrus caviar



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

Pork shoulder croquette,
Medley of peppers, chimichurri sauce
Or

Tuna tataki,
Chickpeas, sweet and sour sauce

Or

Oysters testing

Low-temperature cooked brill,
Celeriac, tomatoes and spring onions,
Fish bone jus with Limoncello

Or

Rack of lamb with a hazelnut crust,
Summer mushrooms,
Rich lamb 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

Octopus Carpaccio, Apricot & sesame	€17
Tuna Tataki, Chickpeas, sweet-and-sour sauce	€23
Pork Shoulder Croquette, Medley of peppers, chimichurri sauce	€21
Trio of Zucchini,  VEGETARIEN Green curry	€16

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 or salad

Raspberry or chocolate delight

- Our allergen menu is available upon request -

A la carte Main Courses

Sea

Skate Ballotine Stuffed with Capers, €28
Quéménès potatoes, pak choï cabbage,
Hollandaise sauce

Slow-cooked Brill, €34
Celeriac, tomatoes & spring onions,
Fish bone jus with Limoncello

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

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

Farm

Grilled Beef Picanha, €32
Buckwheat and seaweed tartlet,
Mole sauce

Rack of Lamb in a Hazelnut Crust, €36
Summer mushrooms,
Rich lamb jus

Field

Eggplant Parmigiana  VEGETARIEN €25
Roasted eggplant jus
Eggplant caviar and citrus fruits

Desserts

Cheese Plate

€12

Cheese maturer *Sten Marc*

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

€20

Choux, hazelnut praline, salted butter caramel cream

Raspberry & Basil Shortbread

€13

Raspberry & white chocolate crémeux

White chocolate and basil ganache

Raspberry & buttermilk sorbet

Apricot, Kasha & Iroise Honey



€13

Buckwheat sweet pastry crust

Apricot and rosemary sorbet

Buckwheat honey coulis with olive oil

Illanka Chocolate, Cherry & Tarragon

€14

Textures of Illanka chocolate

Chocolate sponge cake with cherry confit

Cherry and tarragon sorbet

