

MENU « SAVEUR » 26 €

STARTERS

FISH AND NORI SEAWEED NORI TERRINE, WITH CHIVE CREAM
CARAMELIZED CHICORÉES, BACON AND GOAT CHEESE TATIN
MEDITERRANEAN SALAD, PARMESAN'S CHIPS, AND ANCHOVY TOAST
STARTER OF THE DAY

MAIN COURSES

5 SPICES PORK BROCHETTE AND SATAY SAUCE
HERMANN'S FISH & CHIPS, TARTAR SAUCE
VEGETABLES AND CHICKEN WOK
BLACK BOARD SUGGESTIONS

A LA CARTE DESSERTS

MENU « GOURMAND » 32 €

STARTERS

BRETON STYLE SCALLOPS ON LEEKS FONDUE
APPLE AND GUÉMÉNÉ SMOKED SAUSAGE CRISP, SALAD WITH CIDER VINAIGRETTE
AVOCADO MOUSSE, SLICE OF SMOKED DUCK BREAST ON PROVENCAL HERBS SHORTBREAD

MAIN COURSES

NOBLE FISH DISH (BASS, JOHN DORY, MONKFISH...), NORI LEAF RED QUINOA
MARINATED RIBS, LOW-TEMPERATURE COOKING
BEEF RUMP STEAK (GR 180), FLAMMED WITH CHOUCHEN, GREEN PEPPER SAUCE

A LA CARTE DESSERTS

DESSERTS

FRESH FRUITS SALAD, CINNAMON AND RHUM LIGHT SIRUP
BLUEBERRY AND LEMON BAVARIAN, ON PISTACHIO AND WANNUTS DACQUOISE BISCUIT
AUTHENTIC « DOUARNENEZ'S KOUIGN AMANN »
DARK CHOCOLATE MOUSSE, IN WHITE CHOCOLATE DOME
DESSERT OF THE DAY

A LA CARTE

Prix Nets

Appetizers...

Starter of the Day	7.00 €
Cold Cucumber Soup with Coconut Milk	7.50 €
Shrimps in Fritters and Asian Salad	8.00 €
Melon and Raw Ham in Carpaccio, Rocket salad	8.50 €
Lobster Veloute, Crab Meat and Seaweed Tartare	9.00 €
Scallops Carpaccio With Mango Juice	9.00 €
Pan-Fried Foie Gras Salad & Gizzards Confit	9.50 €

From the ocean...

Fish of The Day	16.00 €
Seafood Tagliatelles (Shells, Mussels, Shrimps)	16.50 €
Saffron John Dory En Papillote	18.50 €
Seafood Plater (For 2 People — Please Order in Advance)	62.00 €

Selected cuts...

Dish of The Day	16.00 €
Green Curry Chicken Slices	16.50 €
Veal Cutlet Rolled with Tapenade and Basil	17.50 €
Breast of Duck and Warm Seasonal Fruits	18.00 €
Butcher's Cut, Sauce of The Day	18.50 €

Desserts...

Dessert of The Day	7.00 €
Fresh Fruits Salad, Mint Infusion and Orange Blossom	7.50 €
Crème Brûlée	7.50 €
Douarnenez ' Authentic Kouign Amann	8.00 €
Chocolate Marquise, Praline Custard	8.00 €
The Mojito Revisited	9.00 €

VEGETARIAN MENU

Exclusively vegetarian dishes, but not exclusively for vegetarians 20.00 €

KIDS MENU

Menu adapted to the age, tastes, and appetite of your child 8.00 à 12.00 €
(For guests up to 12 years old.)

OUR PARTNERS

La Tomme du Névet—Plogonnec

Artisanal Cow Cheese

La Boulangerie Lucas—Douarnenez

Kouign Amann

Top Atlantic—Le Guilvinec

Fishes

Scarlette Le Corre—Le Guilvinec

Seaweed

Amelia Moré—Locronan

Organic Fruits & Vegetables (*when Mother Nature provides them...*)

The 2018 Summer Menu is supplied with homemade products, except the delicious Lobster Velouté, by La Pointe de Penmarc'h, but anyway, refined by our Chef.

For more than 20 years, we place our trust in Thierry Lucas's handmade Kouign Amann.

Many thanks for your cooperation.