

LE RESTAURANT

by Latitude Ouest



Guillaume, our head chef,
joins us to welcome you.

Our cuisine evolves and changes with the seasons.

A limited menu
guarantees freshness and home cooking.

We are delighted to welcome you and hope you enjoy
Guillaume's cuisine as much as he enjoyed preparing it
for you.

Enjoy your meal...

Guislainne + Joël LAMEYRE

STARTERS

8 €

FLAVOUR MENU - 33 €

Starters of the days

Different every day, to be discovered on the board.

Dome of Cheese Mousse with Herbs and Walnut Chips

A Beaufort-based preparation spiced up with an olive oil sauce, parsley, chives, garlic, shallots and chopped walnuts.

Tomato and Mozza Foccacia with homemade Basil Pesto

An Italian 'Fougasse', with Mozzarella, tomatoes and basil sauce in our recipe.

Greek-style Comté and Mushroom tartlet.

Shortcrust pastry as the base for this individual tart. The homemade tomato sauce with white wine, garlic and onions serves as a marinade for the fresh mushrooms in the filling.

DISHES

Dishes of the days

22 €

Different every day, to discover on the board.

Pressé Croustillant de Volaille, Légumes du Moment and Verbena Sauce.

22 €

Breast of poultry from the 'Ferme de Kerreun', baked at a low temperature, fine poultry stuffing, pressed between two slices of bread.

Filet Mignon de Porc en Croûte de Lard et Noisettes, Pommes Paillasson and Port Juice.

23 €

The preparation of hazelnuts, bacon and breadcrumbs around the pork tenderloin allows it to be stewed. The grated and seasoned potatoes are cooked in small patties.

Bao Burger with Pulled Pork, Barbecue Sauce and Home Fries, Salad.

23 €

The homemade bun is steamed and topped with oven-baked pulled pork, cheddar cheese and pickled onions.

DESSERTS

8 €

Desserts of the days

Different every day, to discover on the board.

Chocolate Brookie, Red Fruit Bavaois

The Brookie is a dessert that is the superposition of a Brownie and a Cookie. The fruit mousse softens this very chocolatey cake!

Buckwheat Pavlova, Apple Compote and Cider Jelly.

The meringue is made with buckwheat and topped with crème pâtissière, homemade apple compote and cider jelly.

Homemade Rum Baba with Lavender

The classic Savarin biscuit with whipped cream, with our own lavender-flavoured rum syrup.

STARTERS

10 €

GOURMET MENU - 38 €

Marinated Beef Tataki, Chimichurri style.

The beef is pan-fried 'back and forth' (blue), then sliced to order and served with an Argentinian sauce made with oil, parsley, oregano, garlic, onions...

Royale of Mussels with Chorizo and Smoked Monkfish.

Mussel fan, served cold on a bed of smoked monkfish petals (homemade), and pieces of Chorizo.

DISHES

Roast Beef Steak with Marrow Bone and Tarragon Potatoes.

25 €

A piece of meat weighing around 180gr, which can be served without the bone if you don't like beef marrow.

Back of Pollack Poached with Homemade Fish Soup and Shellfish Froth

27 €

This is a back of pollack poached in homemade fish soup and shellfish foam.



DESSERTS

10 €

Plate of Lichouseries

Assorted desserts, in small portions, according to our Chef's inspiration.
In Breton, 'Lichou' means gourmand, so if you are....

Home-made Nougat Glacé with Dried Fruit and Rosemary Apricot Coulis

The famous traditional dried fruit ice cream made with Douarnenez bee honey

VEGATARIAN MENU

KIDS MENU < 12 YEARS

STARTER, MAIN COURSE AND DESSERT - €26

2 COURSES - €12 / 3 COURSES - €16

Dome of Cheese Mousse, Virgin Herbs and Walnut Flakes
or Tomato and Mozza Focaccia with homemade Basil Pesto

Scrambled egg with bacon
or Emmental Waffle

Vegetarian Poke Bowl
Sushi rice, mangoes, carrots, peanuts, soy sauce and
sesame mayonnaise
or Farfalle with Cream of Pepper Soup

Chicken Farfalle, or
Fish fillet with rice, chips or pasta

Homemade iced nougat
Chocolate Brookie

Homemade iced nougat
Chocolate Brookie

All dishes on the Saveurs and Gourmand menus are available individually à la carte, at the price shown.
The Saveurs Menu is included in the Half Board and Evening Stopover Formulas.

HÔTEL*** - RESTAURANT - SPA



Latitude Ouest

1 hôtel, 3 ambiances

OUR LOCAL PARTNERS

Wherever possible, we try to work with local producers, even if it's not always easy.

A local farmer once said to me:

'Dear Sir, a pig only has two tenderloins.

If you want 10, I'll have to slaughter 5 pigs weighing 150 kg just for you...'.
That day, I realised that short distribution channels were not easy to generalise.

However, we work locally with :

Poultry

La Bruyère Blanche farm, in Landrévarzec: 3 hours on foot, 1 by bike and 2 by oxcart.

Organic vegetables

Amélia, our market gardener neighbour, 200 m away as the crow flies.

Cheeses

Tomme du Névet: We are separated from the farm by the stream and wood of the same name.

Drinks

Realistically, we'll have to wait for the effects of climate change before we can enjoy any local wines. However, try the local cider, apple juice and beer... in moderation.

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HÔTEL
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RESTAURANT
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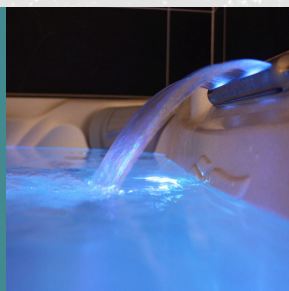
Logis...
Un Monde
Plus Local

HÔTEL*** - RESTAURANT - SPA



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