

PATRICE DUGUÉ'S

SUGGESTIONS

Soups

- Ⓢ Vegetable soup (onion, carrot, leek, courgette) 11,00 €
- Ⓢ Tomato soup flavoured with seaweed tartar 11,00 €
- Ⓢ "Bombay" soup flavoured with coconut milk 11,00 €
- Fish soup served with garlic "croûtons", grated cheese and rusty sauce 14,00 €

Starters

- 8 oysters N°3 from Cancale "Maison Brévault" 19,00 €
- Ⓢ Raw marinated vegetable served with cranberries, smoked salmon, gomasio and passion dressing 23,00 €
- Ⓢ Duck foie gras served with dried fruit chutney 26,00 €
- Ⓢ Vegan buddha bowl served with raw marinated vegetable flavoured with lemon vinegar (carrot, beetroot, fennel, celery, marinated courgette, radish, red onion, cranberries, seaweed tartar and gomasio) 20,00 €
- Ⓢ Poke bowl served with vegetable and marinated scallops (Thai rice, guacamole, cucumber, marinated courgette, dried tomatoes, ginger, marinated scallops, seaweed tartar, beansprouts and sesame oil) 23,00 €

Main courses

- Ⓢ Steamed fillet of codfish served with broccoli purée flavoured with mint and mashed potatoes flavoured with parmesan, white butter sauce 27,00 €
- Grilled skewer of salmon and large reddish prawns served with vegetable "tatin" and leeks, tomato ginger sauce 27,00 €
- Pan seared fillet of duckling served with spicy pineapple and mushrooms, balsamic sauce 28,00 €
- Pan seared tenderloin of beef served with spinach and flat potato cake, duck foie gras sauce 31,00 €
- Ⓢ Vegan bowl (organic brown saffron rice, organic quinoa, organic chickpeas, sweet potatoes, grilled courgette, mushrooms, seaweed tartar and tomato ginger sauce) 24,00 €

- Selection of cheeses 8,50 €
- Smooth cottage cheese 0% 4,50 €

PASCAL POCHON'S

SUGGESTIONS

- Ⓢ Buckwheat sponge cake served with roasted strawberries flavoured with red wine, strawberry sorbet 10,50 €
- * French toast served with roasted apples and buckwheat ice cream 10,50 €
- * Warm thin apple tart served with vanilla ice cream 11,50 €
- Assortment of sorbets 11,50 €
- * Chocolate sponge cake served with "Kirsch" and morello cherries cream 11,50 €
- Orange "crème brûlée" served with rum and orange baba 11,50 €
- Lime biscuit served with white chocolate mousse flavoured with lemon 12,00 €
- * Almond macaroon served with chou pastry flavoured with pralin ice cream and chocolate sauce 12,00 €

OUR MENU 42,00 €

1 Starter, 1 Main course, Cheese and Dessert

OUR SUGGESTION 33,00 €

Choose 1 Starter and 1 Main course

or 1 Main course and 1 Dessert

* To be ordered at the beginning of the meal / Ⓢ Gluten free

Our products partners: SDPF - Dol-de-Bretagne ; Épisaveurs : Épicerie fine et légumes marinés ; Alg'émeraude - St-Lunaire : Tartare d'algues ; Maison Brévault - Cancale : Huîtres ; Fraîcheur de St-Malo, Le Corsaire, Pêcherie Océane : Poissons ; La Cancalaise - Cancale : Soupe de poissons