

***Colours of Brittany... In Sainte Anne la Palud
« Sainte-Anne » at 62,00 €uros***

The Trout of Plouigneau "Organic"
Watercress Pesto,
Parmesan Shortbread Biscuit

"100 Days" Poultry,
Potatoes Gnocchi, Morals,
Well-seasoned Juice

Or

Slivers of Cod,
Leek Fondue, Lettuce,
Seashell Juice

Fresh and Aged Cheeses.
(Three cheeses to choose among our selection)
Additional charge of 6 Euros on the price of the Menu


Layer Cake,
Bitter Chocolate and Praline,
Crusty "Gavotte", Lemon Sherbet

Or

Grand Marnier Hot Soufflé

Or

Meringue Shell,
"Plougastel" Strawberries Foam,
Vanilla Ice Cream

Our meats are coming from France 

Net Price

***Colours of Brittany... In Sainte Anne la Palud
« Milliau » at 72,00 Euros***

The Big Asparagus from "La Torche",
Lard confit,
Vin Jaune Sabayon

Pollack Fish,
Sautéed Spinach,
Supreme of Grapefruit

Shoulder of Lamb confit,
Eggplant Caviar, Smoked Herring,
Cooking Juice

Fresh and Aged Cheeses.
(Three cheeses to choose among our selection)


Layer Cake,
Bitter Chocolate and Praline,
Crusty "Gavotte", Lemon Sherbet

Or

Grand Marnier Hot Soufflé

Or

Meringue Shell,
"Plougastel" Strawberries Foam,
Vanilla Ice Cream

Our meats are coming from France 

Net Price

The Starters

- Pacific Oysters from Prat Ar Coum
The 12 32,00
- The plate of Home-made Smoked Salmon 19,00
- The Trout of Plouigneau "Organic" 26,00
- The Big Asparagus from "La Torche" 23,00
- Seafood Tray **(on order)** 65,00 (prix par pers.)
- Royal Seafood Tray with Lobster **(on order)** 110,00 (price per pers.)

The Fishes

- Grilled Lobster "Sainte Anne", Beurre Blanc 120,00
(around 800 grams per person)
- The Entire Fish, Depending on Availability (for 2 persons)
- Lobster Stew "Façon Augustine" **(on order)**
Recette transmise de génération en génération depuis 1924 126,00 (price per pers.)
- Pollack Fish 36,00

The Meats

- "100 Days" Poultry 32,00
- Shoulder of Lamb confit 41,00

The Cheeses

- A Selection of Cheeses 18,00

The Desserts

- (to be ordered at the beginning of the meal)*
- Grand Marnier Hot Soufflé, 19,00
- And the Desserts from the Menus 19,00

Our meats are coming from France 

Net Price in Euros

All the information about the allergen present in the different dishes are available at the front desk.