Colors of Brittany… In Sainte Anne la Palud
« Sainte-Anne » at 76,00 €uros

Scallops,
Country-Style Bacon,
Smoked Beets

"Catch of the Day" Noble Fish,
Red Kuri Squash Mousseline with Aged Comté Cheese (24 months),
Roasted Chestnuts,
Sea Salt Emulsion

Or

Veal Tenderloin,
Assorted Cauliflower,
Almonds, New Potatoes,
Reduced Gravy

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

Apple Cake, Grape Gel, and Verjus,
Walnut Espuma and Autumn Crumble,
Fig Oil Vinaigrette, Grape Sorbet with Burnt Vanilla

Or

Warm Grand Marnier Soufflé

Our meats are coming from France

Net Price

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Colors of Brittany… In Sainte Anne la Palud
Degustation Menu « Milliau » at 115,00 €uros

Scallops,
Country-Style Bacon,
Smoked Beets

Pearl-Shelled Langoustine, Soliès Fig,
Tonka, Celery, Green Oil,
Colonnata Bacon

"Catch of the Day" Noble Fish,
Red Kuri Squash Mousseline with Aged Comté Cheese (24 months),
Roasted Chestnuts,
Sea Salt Emulsion

Veal Tenderloin,
Assorted Cauliflower,
Almonds, New Potatoes,
Reduced Gravy

Fresh and Aged Cheeses.
(Three cheeses to choose among our selection)
Supplement of €10 to the menu price

White – Dessert, Herbal Sorbet,
Floral Flavors

Apple Cake, Grape Gel, and Verjus,
Walnut Espuma and Autumn Crumble,
Fig Oil Vinaigrette, Grape Sorbet with Burnt Vanilla

Or

Warm Grand Marnier Soufflé

Our meats are coming from France

Net Price

The Starters

Oysters from Prat Ar Coum
The 12 35,00

The plate of Home-made Smoked Trout 20,00

Scallops 32,00

Lightly Seared Langoustine 35,00

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 140,00

(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 146,00 (price per pers.)

"Catch of the Day" 43,00

The Meats

Veal Tenderloin 44,00

The Cheeses

A Selection of Cheeses 18,00

The Desserts
(to be ordered at the begining of the meal)

Warm Grand Marnier Soufflé 23,00

Apple Cake, Grape Gel, and Verjus,
Walnut Espuma and Autumn Crumble 23,00

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.