

À LA CARTE

STARTERS

LOCAL SHELLFISHES IN DIFFERENT TEXTURES 66 €
*From Bourgogne, Fritel, Lorieau or Valzolgher's families,
cauliflower and shalots as a consomme*

CREAMY RISOTTO WITH HADDOCK 63 €
*langoustine from Brittany as a carpaccio,
M. Beillevaire's parmesan emulsion*

RED MULET FROM LOCAL FISHING 64 €
*marinated in lemon and basil oil,
fish soup as a jelly*

DISHERS

LOBSTER SPIKED WITH VERBENA 103 €
*potatoes, mushrooms and confit apricots,
crustaceans essence with yellow wine*

CONFIT AND FLAME GRILLED POLLOCK 79 €
*beetroot «raviole» and poutargue,
creamy sauce with red wine and herbs oil*

WAGYU BEEF ROLLED WITH BASIL 95 €
*stuffed romaine with braised barbecue celery,
béarnaise sabayon with beef juice*

All the dishes on the menus can be taken «à la carte».

We are able to provide you with the information about the origin of all of our beef.



ANNE DE BRETAGNE HÔTEL** RESTAURANT**  MICHELIN

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