

# À LA CARTE

## STARTERS

**LOCAL SHELLFISHES IN DIFFERENT TEXTURES** 58 €  
*From Bourgogne, Fritel, Lorieau or Valzolgher's families,  
cauliflower and shalots as a consomme*

**CREAMY RISOTTO WITH HADDOCK** 60 €  
*langoustine from Brittany as a carpaccio,  
M. Beillevaire's parmesan emulsion*

**SPIDER CRAB WITH CITRUS FRUIT** 64 €  
*Ossetra caviar and Maud's broccoli cream  
consomme as a jelly with tonka bean*

## DISHERS

**HALF LOBSTER AND WILD GARLIC** 96 €  
*mushrooms cooked with yellow wine,  
cooking juice and flowers from our gardens*

**RED MULLET CAUGHT BY «2 BROTHERS»** 83 €  
*cuttlefish from my Pays de Retz and green been,  
boucaut's sauce infused with elderflower*

**JERSIAISE BEEF COOKED WITH BASIL** 92 €  
*Juliette's eggplant in «bayaldi»,  
creamy tarragon sauce*

*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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