

À LA CARTE

STARTERS

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

HALF LOBSTER RUBBED WITH WILD GARLIC 109 €
*creamy mushrooms cooked with yellow wine,
cooking juice and flowers from our gardens*

CONFIT JOHN DORY WITH COFFEE 83 €
*salsify tart and sea urchin,
cotriade sauce perfumed with herbs oil*

DEER AND DUCK FOIE GRAS DUO 92 €
*turnip-rooted chervil and kale from Pays de Retz,
carcass juice with black truffle*


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

MATHIEU GUIBERT - Port de Gravette - 163, Boulevard de la Tara - 44770 La Plaine-Sur-Mer

Téléphone +33(0)2 40 21 54 72 - www.annedebretagne.com |  | 