

ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

*A Chef's gastronomic composition where the riches
of nourishing sea and generous land combine.*

SPIDER CRAB WITH CITRUS FRUIT

*Ossetra caviar and Maud's broccoli cream
consomme as a jelly with tonka bean*

MUSSELS FROM LA PLAINE SUR MER

*Morisseau and Sire familie's tomatoes,
cooking sauce with local safran*

SOLE COOKED IN SAMPHIRE'S BUTTER*

*girolle, samphire and almonds pan-fried,
yellow wine sauce*

RED MULLET CAUGHT BY «2 BROTHERS»

*cuttlefish from my Pays de Retz and green bean,
boucaut's sauce infused with elderflower*

DESSERTS FROM OUR PASTRY CHEF JEREMIE BOUSSEAU

(to order at the beginning of the meal)

** only in 5 courses menu*

5 COURSES MENU	145 €
WINE PAIRING, 5 GLASSES	80 €
4 COURSES MENU	110 €
WINE PAIRING, 4 GLASSES	60 €



ANNE DE BRETAGNE HÔTEL**** RESTAURANT MICHELIN

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