

ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

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

RED MULET FROM LOCAL FISHING

*marinated in lemon and basil oil,
fish soup as a jelly*

BOUQUET SHRIMPS JUST COOKED

*rosabelle potatoes from Juliette,
nasturtium coulis*

DELICATELY BRAISED TURBOT FROM THE 2 BROTHERS*

*Mr Poupard's white asparagus and local cockles,
cooking juice and cardamom*

CONFIT JOHN DORY WITH COFFEE

*salsify tart and sea urchin,
cotriade sauce perfumed with herbs oil*

DESSERTS FROM OUR PASTRY CHEF JEREMIE BOUSSEAU

(to order at the beginning of the meal)

** only in 5 courses menu*

5 COURSES MENU	160 €
WINE PAIRING, 5 GLASSES	90 €
4 COURSES MENU	120 €
WINE PAIRING, 4 GLASSES	70 €



ANNE DE BRETAGNE HÔTEL**** RESTAURANT MICHELIN

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