

## DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- PARSNIP FOAM AND PAN-FRY WITH BROWN BUTTER** 29 €  
*refreshed with pear and vanilla sorbet,  
streusel and roasted hazelnuts cream*
- YUZU ACIDULOUS CREAM AND PEEL MARMALADE** 29 €  
*angelica foam from Marais Poitevin,  
absinthe vegetal sorbet and angelica seeds powder*
- PURE BRAZILIAN «MACAÉ» CHOCOLATE IN CRISPY** 29 €  
*gourmet cream and macadamia nut praline,  
nutmeg sweetness*

## CHEESE SELECTION

- CHEESE BOARD** 26 €  
*Cheese and dairy farm Beillevaire in Machecoul,  
Cheese store Kerouzine in Vannes,  
Cheese farm Curé Nantais in Pornic*

*homemade muesli bread  
Salad mix from Valentin Bonfils in Bourgneuf-en-Retz*



ANNE DE BRETAGNE HÔTEL\*\*\*\* RESTAURANT  MICHELIN

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