

## DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- POACHED PEACH WITH BOLDO AND SORBET** 28 €  
*light Burgundy blackcurrant cream,  
sesame nougatine, white peach sweetness*
- GREEN RHUBARB SORBET WITH COOKING JUICE** 28 €  
*wild strawberries in light foam,  
refreshed with a forest cardamom*
- PURE BRAZILIAN «MACAË» CHOCOLATE IN CRISPY** 28 €  
*gourmet cream and macadamia nut praline,  
nutmeg sweetness*

## CHEESE SELECTION

- CHEESE BOARD** 25 €  
*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

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](http://www.annedebretagne.com) |  | 