

## À LA CARTE

### STARTERS

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

**LOBSTER SPIKED WITH VERBENA** 103 €  
*potatoes, mushrooms and confit apricots,  
crustaceans essence with yellow wine*

**CONFIT AND FLAME GRILLED POLLOCK** 79 €  
*beetroot «raviole» and poutargue,  
creamy sauce with red wine and herbs oil*

**WAGYU BEEF ROLLED WITH BASIL** 95 €  
*stuffed romaine with braised barbecue celery,  
béarnaise sabayon with beef juice*

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