

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

FLOWING HEART OF APRICOT AND ACIDULOUS

29 €

*foam and broth perfumed with Osmanthus's flower,
apricot and tarragon sorbet*

STRAWBERRY ACIDULOUS CREAMY WITH VINEGAR

29 €

*liquorice foam from Calabre,
soft prunes, lait ribot ice cream*

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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