

À LA CARTE

STARTERS

LOCAL SHELLFISHES IN DIFFERENT TEXTURES 58 €
*From Bourgogne, Fritel, Lorieau or Valzolgher's families,
cauliflower and shalots as a consomme*

CREAMY RISOTTO WITH HADDOCK 60 €
*langoustine from Brittany as a carpaccio,
M. Beillevaire's parmesan emulsion*

«BLACK DIAMOND», CHICORY AND SCALLOPS 94 €
*chicory cooked with black truffle, scallops carpaccio,
fish bards fumet condiment*

DISHERS

HALF LOBSTER AND WILD GARLIC 96 €
*mushrooms cooked with yellow wine,
cooking juice and flowers from our gardens*

CONFIT JOHN DORY WITH COFFEE 83 €
*salsify tart and sea urchin,
cotriade sauce perfumed with herbs oil*

JERSIAISE BEEF COOKED WITH BASIL 92 €
*Juliette's eggplant in «bayaldi»,
creamy tarragon sauce*

HARE «À LA ROYALE» 96 €
*stuffed with foie gras, parsnip puree and turnip-rooted chervil,
like a «senator Couteaux» and potatoes mousseline*


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

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