

À LA CARTE

STARTERS

LOCAL SHELLFISH IN DIFFERENT TEXTURE 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*

SPIDER CRAB WITH CITRUS FRUIT 64 €
*Ossetra caviar and Maud's broccoli cream
consomme as a jelly with tonka bean*

DISHERS

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

MONK FISH DELICATELY STUFFED 74 €
*mushrooms and celery with liquorice powder,
condimented beef juice*

VEAL DUO WITH DUCK FOIE GRAS 92 €
*veal sweetbread and breast,
salsify perfumed with black truffle*

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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