

ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

*A Chef's gastronomic composition where the riches
of nourishing sea and generous land combine.*

SPIDER CRAB WITH CITRUS FRUIT

*Ossetra caviar and Maud's broccoli cream
consomme as a jelly with tonka bean*

BOUQUET SHRIMP JUST COOKED

*rosabelle potatoes from Juliette,
nasturtium coulis of Maud and cardamon infusion*

CREAMY RISOTTO WITH HADDOCK*

*langoustine from Brittany as a carpaccio,
M. Beillevaire's parmesan emulsion*

MONK FISH DELICATELY STUFFED

*mushrooms and celery with liquorice powder,
condimented beef juice*

DESSERTS FROM OUR PASTRY CHEF JEREMIE BOUSSEAU

(to order at the beginning of the meal)

** only in 5 courses menu*

5 COURSES MENU	145 €
WINE PAIRING, 5 GLASSES	80 €
4 COURSES MENU	110 €
WINE PAIRING, 4 GLASSES	60 €



ANNE DE BRETAGNE HÔTEL**** RESTAURANT  MICHELIN

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