## WALK AROUND OUR PAYS DE RETZ

Only for the lunch, except saturday, sunday and holday weekends

**LOCAL COCKLES AND CUTTLEFISH FROM MY PAYS DE RETZ** celery of the Morriseau and Sire families, mariniere foam perfumed with thyme and lemon

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**CONFIT POLLOCK FISH** coco beans from Juliette and fenel, butternut sauce with basil oil

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## FRESH PINEAPPLE IN INTENSE COULIS

puff pastry, Moka from «La Brûlerie de Pornic», pineapple and green cardamom sorbet

STATER, MAIN COURSE, DESSERT 65 € STARTER, MAIN COURSE, DESSERT, A GLASS OF WINE, WATER, COFFEE 83 €



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 | **f** | @