

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- PARSNIP FOAM AND PAN-FRY WITH BROWN BUTTER** 28 €
*refreshed with pear and vanilla sorbet,
streusel and roasted hazelnuts cream*
- YUZU ACIDULOUS CREAM AND PEEL MARMALADE** 28 €
*angelica foam from Marais Poitevin,
absinthe vegetal sorbet and angelica seeds powder*
- PURE BRAZILIAN «MACAÉ» CHOCOLATE IN CRISPY** 28 €
*gourmet cream and macadamia nut praline,
nutmeg sweetness*

CHEESE SELECTION

- CHEESE BOARD** 25 €
*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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