

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- POACHED PEACH WITH BOLDO AND SORBET** 28 €
*light Burgundy blackcurrant cream,
sesame nougatine, white peach sweetness*
- GREEN RHUBARB SORBET WITH COOKING JUICE** 28 €
*wild strawberries in light foam,
refreshed with a forest cardamom*
- PURE BRAZILIAN «MACAË» 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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