DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

PINEAPPLE FRUITY MARMELADE 28 €
plain and creamy aloe vera,
green juice sorbet, confit ginger

COCONUT SWEETNESS IN A LIGHT MOUSSE 28 €
tangy pomegranate confit,
praline and crunchy almond and coconut

GUANAJA CHOCOLATE INFUSED WITH WORMWOOD 28 €
tarragon macarons, zan crème brûlée,
on a crispy shortbread with xocopili chocolate

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

LES GRANDES TABLES DU MONDE
RELAIS & CHATEAUX

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 | ⊙