DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

PEAR DELICATELY COOKED WITH MACE 25 €
roasted almond creamy and crispy,
"Lambig vieux de Bretagne" froth

POMEGRANATE CREAMY AND SORBET 25 €
pistachio caramelized and ganache,
gin infused with citron sauce

GUANAJA CHOCOLATE WITH WHISKY EDDU 25 €
mandarin macaron and crème brûlée,
on a crispy shortbread with xocopili chocolate and buckwheat

CHEESE SELECTION

CHEESE BOARD 22 €
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
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