

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- YUZU CREAMY AND VANILLA SWEET** 25 €
*local angelic foam,
130 herbs and flowers sorbet*
- SEA BUCKTHORN BERRY WITH MILK JAM** 25 €
*« frecinette » banana gourmet mousse,
sea buckthorn berry and rosemary daiquiri sorbet*
- GUANAJA CHOCOLATE INFUSED WITH BEECH WOOD** 25 €
*burnet macaron, anise crème brûlée,
on a crispy shortbread with xocopili chocolate*

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*



ANNE DE BRETAGNE HÔTEL** RESTAURANT**  MICHELIN

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