

DESSERTS

FROM OUR PASTRY CHEF JÉRÉMIE BOUSSEAU

(to order at the beginning of the meal)

- TWO BLACKBERRIES AS CRUNCHY AND CRISPY** 25 €
*laurel leaf from our garden creamy,
local peach marmelade*
- POMEGRANATE CREAMY AND SORBET** 25 €
*pistachio caramelized and ganache,
gin infused with citron sauce*
- 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

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 |  | 