

# ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

*A Chef's gastronomic composition where the riches of nourishing sea and generous land combine.*

## DELICATELY ACIDILOUS FIRST SCALLOPS

*local butternut emulsion,  
nuts and grated chestnut*

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## LOCAL COCKLES WITH MARINIÈRE EMULSION

*cooked celery with lemon thyme,  
roasted whiting thin slice*

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## CREAMY RISOTTO WITH SMOKED EEL\*

*langoustine from Brittany as a carpaccio,  
M.Beillevaire's parmesan emulsion*

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## STEWED JOHN DORY WITH SEAWEED

*"rubis" potatoes with soft lemon,  
creamy sauce made with local vermouth*

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## DESSERTS FROM OUR PASTRY CHEF JEREMIE BOUSSEAU

*(to order at the beginning of the meal)*


*\* only in the 5 courses menu*

5 COURSES MENU	110 €
WINE PAIRINGS, 5 GLASSES	60 €
4 COURSES MENU	85 €
WINE PAIRINGS, 4 GLASSES	45 €



ANNE DE BRETAGNE HÔTEL\*\*\*\* RESTAURANT  MICHELIN

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