

ALCHIMIE

ENTRE EMBRUNS ET LITTORAL

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

SCALLOPS AND LOCAL COCKLES

*cooked celery and tapioca with lemon thyme,
granny smith apple and "marinière" sauce*

DELICATELY SMOKED EEL BASTED WITH RED WINE

*served on a crispy toast and white cabbage,
smoked parsnip mousseline*

ROASTED SOLE FROM "PORT DE GRAVETTE" *

*hazelnuts and puffed potatoes,
young spinach and vin jaune syllabub*

LOCAL MONK FISH COOKED WITH FENNEL BUTTER

*braised chicory and different condiment,
crustacean and sea urchin broth*

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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