

À LA CARTE

STARTERS

SCALLOPS AND FRENCH CEP MUSHROOM 48 €
*raw, cooked and as a "fricassee",
wild watercress sauce*

CREAMY RISOTTO WITH SMOKED EEL 46 €
*langoustine from Brittany as a carpaccio,
M.Beillevoire's parmesan emulsion*

LOCAL SHELLFISHES IN DIFFERENT TEXTURES 34 €
*from Bourgogne, Fritel, Rousseau or Valzolgher families,
shallots consommé jelly*

FISHES

LOCAL TURBOT SELECTED BY PATRICK 46 €
*stuffed romaine lettuce with shellfishes and kohlrabi,
"beurre blanc" sauce with smoked pike eggs*

HALF OF A LOBSTER FLAVOURED WITH VERVEIN 58 €
*«pink» mushrooms cooked with apricot,
lobster cooking juices and flowers from our gardens*

ROASTED SOLE FROM "PORT DE GRAVETTE" 54 €
*hazelnuts and puffed potatoes,
young spinach and vin jaune syllabub*

MEATS

HARE "A LA ROYALE" IN TWO WAY 59 €
*stuffed with foie gras, roasted turnip-rooted chervil,
potatoes and parsnip mousseline*

VEAL FROM LIMOUSIN WITH LIQUORICE 56 €
*local beans and eggplants,
veal jus with anise*

*All the dishes on the menus can be taken "à la carte".
We are able to provide you with the information about the origin of all of our beef.*



ANNE DE BRETAGNE HÔTEL** RESTAURANT** MICHELIN

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