

À LA CARTE

STARTERS

DELICATELY ACIDILOUS FIRST SCALLOPS 43 €
*local butternut emulsion,
nuts and grated chestnut*

CREAMY RISOTTO WITH SMOKED EEL 48 €
*langoustine from Brittany as a carpaccio,
M.Beillevaire's parmesan emulsion*

LOCAL SHELLFISHES IN DIFFERENT TEXTURES 38 €
*from Bourgogne, Fritel, Rousseau or Valzolgher families,
shallots consommé jelly*

MAIN COURSES

STEWED JOHN DORY WITH SEAWEED 43 €
*“rosabelle” potatoes from Corsept with soft lemon,
creamy sauce made with local vermouth*

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

“JERSIAISE” BEEF AS DIFFERENT WAYS 49 €
*roasted, poached and braised with onion tart,
beef juice with condiments*


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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