

ESCALE MENU

Smoked salmon stuffed with crab meat and flavoured with curry served with fresh smoked salmon "rillette" and Italian cheese
Duck and chitterlings terrine served with spicy pears
6 oysters N°2 from Cancale "Maison Brévault"



Skewer of pollack and smoked breast of pork served with white butter sauce
Steamed fillet of codfish served with mushrooms and lobster creamy sauce
Roasted fillet of duckling served with figs, corn pancake and balsamic sauce
Pan seared saddle of veal served with apples, orange and cinnamon sauce



- * Warm thin apple tart served with vanilla ice cream
- * Almond biscuit served with raspberry jam, fresh mango fruits and passion sorbet
- Savoury chocolate biscuit served with nut mousse and pistachio ice cream

(This menu is not available on saturday evenings and bank holidays) 32 €

ÉMERAUDE MENU

Foie gras served with chutney and gingerbread breadcrumbs
Marinated slices of bass flavoured with berry and dill sauce
12 oysters N°2 from Cancale "Maison Brévault"



Pan seared scallops served with leeks and "Noilly Prat" sauce
Steamed slices of monkfish served with stewed tomato, mushrooms and vinegar lemon sauce
Marinated and pan seared fillet of beef flavoured with coriander served with caramel sauce
Fillet of pigeon and duck liver served with onions and tomatoes, honey and thyme sauce



Fully matured french cheeses Jean-Yves Bordier



- * Breton caramelized cake with buttermilk ice cream and caramel sauce
- Coconut biscuit served with pineapple cubes flavoured with "Malibu" served with iced banana mousse
- * Almond chocolate biscuit served with iced chocolate mousse and white "Wasabi" sorbet

44 €

** To be ordered at the beginning of the meal.*

PRESTIGE MENU

Marinated slices of scallops served with spicy Thai dressing
Ravioli stuffed with lobster meat, crustacean sauce
Duck foie gras served with cured ham and vegetable



Pan seared fillet of bass served with herb sauce
Pan seared fillet of turbot served with leeks and rice, "Béarnaise" sauce
Pan seared fillet of beef and duck liver served with potato pancake and "Banyuls" sauce
Roasted small end of tenderloin of veal and sweetbreads served with "Port wine" sauce



Fully matured french cheeses Jean-Yves Bordier



- * Chocolate medallion served with jelly passion, a chocolate macaroon and "Yuzu" jelly
- * Orange hot crêpe soufflé flamed with "Grand-Marnier"
- Sweet biscuit served with coffee cream, meringue and peanut ice cream

59 €

PATRICE DUGUÉ'SUGGESTIONS ...

HORS D'ŒUVRE

Smoked salmon stuffed with crab meat and flavoured with curry served with fresh smoked salmon "rillette" and Italian cheese . 16,00 €
Duck and chitterlings terrine served with spicy pears 16,00 €
Foie gras served with chutney and gingerbread breadcrumbs 22,00 €
Marinated slices of scallops served with spicy Thai dressing 22,00 €
Marinated slices of bass flavoured with berry and dill sauce 23,00 €
Ravioli stuffed with lobster meat, crustacean sauce 23,00 €
12 oysters N°2 from Cancale "Maison Brévault" 24,00 €
Duck foie gras served with cured ham and vegetable 24,00 €
Seafood platter
(For two people to be ordered the day before) .. 64,00 €

FISH SELECTION

(Depending on delivery)

Steamed fillet of codfish served with mushrooms and lobster creamy sauce .. 21,00 €
Skewer of pollack and smoked breast of pork served with white butter sauce 22,00 €
Steamed slices of monkfish served with stewed tomato, mushrooms and vinegar lemon sauce . 27,00 €
Pan seared scallops served with leeks and "Noilly Prat" sauce 28,00 €
Pan seared fillet of bass served with herb sauce 28,00 €
Pan seared fillet of turbot served with leeks and rice, "Béarnaise" sauce 31,00 €
Grilled sole served with white butter sauce or fried in butter and garnished with lemon juice 31,00 €
Roasted Breton lobster (450 g.) served with white butter sauce 64,00 €

MEAT SELECTION

Pan seared saddle of veal served with apples, orange and cinnamon sauce 21,50 €
Roasted fillet of duckling served with figs, corn pancake and balsamic sauce 22,00 €
Marinated and pan seared fillet of beef flavoured with coriander served with caramel sauce 28,00 €
Fillet of pigeon and duck liver served with onions and tomatoes, honey and thyme sauce 28,00 €
Roasted small end of tenderloin of veal and sweetbreads served with "Port wine" sauce 29,00 €

CHEESES

Fully matured french cheeses Jean-Yves Bordier 10,00 €

OUR DESSERTS

* Almond biscuit served with raspberry jam, fresh mango fruits and passion sorbet 10,50 €
* Assorted of sorbets 10,50 €
Savoury chocolate biscuit served with nut mousse and pistachio ice cream 11,50 €
* Warm thin apple tart served with vanilla ice cream 11,50 €
* Breton caramelized cake with buttermilk ice cream and caramel sauce 12,50 €

PASCAL POCHON'SUGGESTIONS...

Coconut biscuit served with pineapple cubes flavoured with "Malibu" served with iced banana mousse 12,50 €
* Almond chocolate biscuit served with iced chocolate mousse and white "Wasabi" sorbet 13,50 €
* Sweet biscuit served with coffee cream, meringue and peanut ice cream 13,50 €
* Orange hot crêpe soufflé flamed with "Grand-Marnier" 14,00 €
Chocolate medallion served with jelly passion, a chocolate macaroon and "Yuzu" jelly 15,00 €

** To be ordered at the beginning of the meal.*

For dessert we suggest a glass of Lillet, white or red 5,60 €

A PASSION FOR SWEETS AND CHOCOLATES...

Pascal Pochon invites you to discover his gourmet creation, an harmony of flavours and aromas to delight chocolate lovers every saturday from 10 am to 1.30 pm at the bar "La Passerelle".

Pets are not allowed in the restaurant.