

Aperitif tapas

Accras “Maison” of cod. All 6: €9

Board of “Bellota” Iberian ham and Manchego cheese (2 people): €16.50

THE PUB

Entrances €10.90

Gravlax salmon chiffonade, whipped cream with fine herbs.

Provençal-style frog legs fricassee.

Duo of fried squid and cod accras with tartar sauce.

Gizzard salad with Italian ham and poached egg.

“Home” country terrine.

Vegetable and quinoa tartare with fresh goat’s cheese. (Vegetarian)

Dishes €16.90

The fish of the “Moment”.

Our minced beef or salmon tartars, “Homemade” fries.

Pan-fried veal kidneys with Madeira wine, fresh pasta.

Roast free-range chicken, “Homemade” fries.

Mussels marinières, “Homemade” fries.

Veal head, roasted vegetables with ravigote sauce (extra €5)

Parmentier with forest mushrooms and belluga lentils. (Vegetarian)

Bistro lunch menu (starter, main course and dessert): €27.90

Caramel cream, floating island, chocolate tart, 2 scoops of ice cream.

BREWERY

THE ENTREES

Hollow oysters n°3 from Cancale: * 6 : €13.50 9 : €18.50 12 : €23.50

Langoustines and “Homemade” mayonnaise, 100 grs: €9.50

Tapas to share (2 people): €29.50

Snails with parsley, sea bass ceviche, foie gras, salmon gravlax.

Crab meat/Bass/Scallops: In tartare with smoked olive oil and roasted sesame. €19.50

* **Sea bass ceviche:** Lime zest, virgin olive oil, Espelette pepper. €17.50

* **Thai Knife Feet:** Coriander, peanut, soy, sesame, lemon juice. €18.50

* **“Homemade” foie gras:** Cooked in a terrine with sweet wine, fig chutney. €19.50

Poached egg/Pata Negra/Snails: Mushroom fricassee, truffle sabayon. €19.50

THE DISHES

Sole: Meunière : with fresh lemon, truffle mashed potatoes. €39.50

Scallops : Round trip snacks, saffron risotto with Iberian chorizo and yuzu juice. €28.50

* **Prawns :** Shelled and sautéed, mango/coconut sauce, wok vegetables. €23.50

* **Octopus :** Grilled virgin sauce, eggplant samosas and zucchini tagliatelle. €25.50

Land/Sea trilogy : Octopus, sweetbreads and veal kidneys, scallops. €32.50

“Breton” lobster : Roasted in coral butter. 100 gr: €12.50

Heart of sweetbreads : Crispy medallions, fried vegetables and wild mushrooms in cider. €38.50

* **Calf's liver :** “Bordier” butter with Roscoff onions, mashed potatoes and chives. €24.50

* **Beef rump steak fillet :** Cognac flambé steak with pepper, “Homemade” fries. €26.50

Beef entrecôte : Grilled, béarnaise or pepper, “Homemade” fries. 1 person: €34.50 / 2 people: €69.00

Brasserie menu (starter *, main course * and dessert): €39.50

Crème brûlée, profiteroles, lemon tart, fresh fruit sauce.