












LE SAFRAN





~~~ Starters ~~~

	Fish soup	€16
	César Salad (lunch only)	€22
	La Cigale Salad (lunch only)  	€20
	Cream of pea soup with basil, marinated mozzarella and crispy cured ham 	€18
	Tuna tataki with buckwheat groats, mango and avocado	€24
	Homemade semi-cooked foie gras, rhubarb and red fruits confit, pistachio slivers 	€28
	Bulgur salad with dates and olives (vegetarian) 	€16
	Spider crab meat, crunchy vegetable salad, passion fruit vinaigrette	€26

~~~ Shellfish ~~~

	Plate of 6 oysters from the Presqu'île de Rhuys	€16
	Plate of 9 oysters from the Presqu'île de Rhuys	€19
	Plate of shrimps (12)	€18
	Selection of seafood (4 oysters, 6 shrimps, queen scallops, whelks)	€28
	Seafood platter (only if booked the day before)	€70

~~~ Vegetarian dishes ~~~

	Agnolotti with mushrooms and a plant-based cream with parsley  	20€
	Vegetarian couscous	22€









Wellness dishes

~~~ Dishes ~~~

	Pollock, cream of green asparagus and cockles soup, crispy bacon	€34
	Mussels «marinière», french fries and/or salad (according to arrival)	€22
	Pan-fried octopus tentacle, sauce vierge and chorizo 	€30
	Monkfish medallion à l'Armoricaïne, saffron risotto 	€36
	Half lobster in creamy Kari Gosse (spicy) broth 	€36
	Regionally sourced pork tenderloin potato croquette and black pudding, mustard sauce 	€28
	Breton chicken supreme, cider sauce 	€28
	Rib of beef for two, chimichurri sauce, seasonal vegetable 	€60
	Crispy tajine-style lamb, artichoke purée with lemon confit 	€32
	Breizh burger made with Tome de Rhuys	€26

~~~ Desserts ~~~

	Citrus preserved in hibiscus syrup flavoured macaron with lime-flavoured fresh cream cheese ice cream 	€12
	Speculoos iced parfait, diamond (sugar-coated) shortbread, balsamic roasted strawberries	€12
	Sesame crisp with calamondin ganache	€10
	Pineapple carpaccio with coconut biscuit and vanilla ice cream 	€10
	Seasonal fruit salad  	€10
	Crème brûlée with Bourbon vanilla	€10
	Coffee with a selection of petits fours	€12

Origin of our meat: from France except the lamb, which is from Ireland.
Allergens: the list of "Allergenic" products is available using the **QR code**
or from the Maître d'Hôtel.
All our dishes may contain traces of the 14 major allergens.



We can replace the dishes on your menu with orange or green coloured dishes for no extra charge
Supplement for "all-inclusive" customers wishing to dine à la carte: **from €3 for the Starters & Desserts – €6 for main dishes, €13 for the seafood platter, €12 for the beef and €22 for the tasting menu.**

Net prices in Euros including VAT, service included.



Wellness Dishes



lactose free



gluten free