








# LE SAFRAN




## ~~~ Starters ~~~

	Fish soup	€16
	César Salad (lunch only)	€22
	La Cigale Salad (lunch only)  	€20
	Cream of mushroom soup, soft-boiled egg and dry-cured ham crisps 	€18
	Tuna tataki, sesame seeds with wasabi, soy jelly, crunchy pickled vegetables 	€24
	Homemade semi-cooked foie gras, pear chutney with Timut pepper, pear crisps, pear pulp with balsamic vinegar 	€28
	Scallop tartare with pomegranate and mango, served with yuzu jelly  	€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 ~~~







	Vegetarian ramen broth  	20€
	Vegetable couscous with smoked tofu	22€

## Wellness dishes

## ~~~ Dishes ~~~

	Fillet of line-fished pollock and cockles, beurre blanc with parsley	€32
	Mussels «marinière», french fries and/or salad (according to arrival)	€22
	Fresh cod steak, andouille with roast bacon, caramelised Roscoff onion mousse	€32
	Fillet of Brill with shrimp cream emulsion and kari goss curry 	€36
	Scallops, sweet potatoes purée made with coconut milk,  Breton curry sauce	€34
	Rack of lamb with black garlic, chickpea and potato kromesky fritter	€32
	Breton chicken supreme, chestnut and mushroom supreme sauce	€28
	Duck breast roasted in honey and spices 	€30
	Braised sweetbread with cranberries and mashed potatoes	€36
	Breizh burger made with Tome de Rhuys	€26

## ~~~ Desserts ~~~

	Baba with Chouchen and caramel chantilly cream	€12
	Orange salade, wasabi and a crispy tuile 	€10
	Chestnut and blackcurrant meringue tumulus 	€12
	Crème brûlée with Bourbon vanilla 	€10
	Coffee with a selection of petits fours	€12
	Pear and almond in Harmony 	€10
	Fondant pumpkin, coffee and hazelnut cake <i>please order at the beginning of the meal</i>	€12
	Peruvian marbled chocolat (by Alain Chartier) 	€14

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