

# LE SAFRAN



## ~~~ Starters ~~~

	Fish soup	€16
	César Salad (lunch only)	€22
	La Cigale Salad (lunch only)	€20
	Duo of asparagus devilled egg with smoked salmon, Gribiche sauce	€24
	Tuna marinated with ginger and yuzu, crunchy buckwheat on a jelly of baby vegetables and quail egg	€26
	Semi-cooked foie gras, rhubarb chutney and crisps	€28
	Leeks with Nori seaweed, lemon and seaweed whipped cream, trout egg, rice vinegar dressing	€24

## ~~~ 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 ~~~






	Veggie Linguine Bolognese	20€
	Red lentil and tofu curry	22€

## Wellness dishes

## ~~~ Dishes ~~~

	Chinese noodles and king prawns sauted in sesame seeds with kimchi	€24
	Mussels «marinières», french fries and/or salad (according to arrival) 	€22
	Fresh cod steak, andouille with roast bacon, caramelised Roscoff onion mousse 	€32
	Red mullet, anchovy butter, seasonal vegetables 	€36
	Fillet of brill in an almond and buckwheat crust, asparagus, celery root purée with hazelnut, saffron carrot coulis	€36
	Fish & Chips, french fries and salad (lunch only)	€28
	Fillet of beef with morel sauce, parsley potato cake 	€34
	Para black pudding, mashed potato, green apple gel 	€28
	Veal steak, tarragon flavoured gravy, pea mousseline, white asparagus, caramelised carrots 	€32
	Breizh crispy chicken burger and avocado	€28

## ~~~ Desserts ~~~

	Iced pineapple dessert with mint  	€10
	Tangy strawberry-apple-cucumber dessert 	€12
	Seasonal orchard fruit poached in sage 	€10
	Vanilla crème brûlée	€10
	Coffee with a selection of petits fours	€12
	Iced fruit verrine by Alain Chartier	€10

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.



lactose free

 Wellness Dishes



gluten free