LE SAFRAN

~~~ Starters ~~~

Fish soup	€16
Cesar salad *(lunch only)*	€22
La Cigale salad *(lunch only)*	€16
Open ravioli with smoked salmon, ricotta and watercress	€22
Cream of chestnut and mushroom soup, with mini croutons and crispy bacon pieces	€16
Blinis and sea bass tartare with ginger and lime	€24
Foie gras with sesame and sweet potato chutney	€26
Green gazpacho with coriander and goat's cheese (vegetarian)	€16

~~~ 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) *(dinner only)*	€28
Seafood platter (only if booked the day before) *(dinner only)*	€70

~~~ Vegetarian dishes ~~~

Honey-roasted parships, chestnut purée, glazed turnips and walnut sauce	€20
Ramen with vegetables	€20

Wellness Dishes

~~~ Dishes ~~~

Tuna tataki with two types of sesame and ponzu sauce	€32
Pollock, buckwheat crumble, squash and herb coulis	€24
Seared scallops with celeriac mousseline, cider butter sauce	€30
Fillet of fresh cod, truffle-infused sauce, Jerusalem artichokes	€28
Fillet of beef with pepper sauce	€32
Chicken supreme with lemon thyme gravy, parsnip mousseline, roasted beetroot	€24
Veal rump steak, black garlic veal gravy, pan-fried Brussels sprouts, baby artichoke	€28
Breizh Burger	€26

~~~ Desserts ~~~

Autumn in the wood, chestnut cream and smoked ice cream	€12
Peanut iced parfait, light arabica mousse	€12
Baba with whysky and orange, vanilla mascarpone mousse, yuzu gel	€12
Douceur des alizés	€12
Seasonal fruit salad	€10
Crème brûlée	€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