

LE SAFRAN



~~~ Starters ~~~

Fish soup	€16
Cesar Salad <i>(lunch only)</i>	€22
La Cigale Salad <i>(lunch only)</i>	€16
Gulf Salad <i>(lunch only)</i>	€20
Crisp fresh Salad <i>(lunch only)</i>	€16
Caprese Salad <i>(lunch only)</i>	€18
Smoked salmon and ricotta open ravioli, peas and lemon	€22
Homemade semi-cooked foie gras, green tomato and apple chutney, tarragon cream	€26
Blinis and Tartare of bar with strawberry and basil	€24
Green gazpacho with coriander and goat cheese (vegetarian) <i>(dinner only)</i>	€16

~~~ Shellfish ~~~














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

~~~ Vegetarian dishes ~~~








Ramen with vegetables	€20
Vegetarian Thai curry	€20

Wellness dishes

~~~ Dishes ~~~

 Tuna tataki with two types of sesame and ponzu sauce 	€32
 Pollock fillet with pistachio sauce, tapioca chips 	€22
 Moules marinière or Beton curry, potatoes and salad <i>(lunch only)</i> 	€20
Octopus tentacles with rosso pesto <i>(dinner only)</i> 	€30
 Fillet of brill with sea urchin coral and seaweed sauce <i>(dinner only)</i> 	€32
Italian-style veal tartare 	€28
 Fillet of beef, with pepper sauce 	€32
Duck breast in sweet and sour tajine-style sauce <i>(dinner only)</i> 	€26
Breizh burger	€26

~~~ Desserts ~~~

Baba limoncello with basil flavoured strawberry juice	€12
Peanut iced parfait, light arabica mousse	€12
Red fruit soup, Sichuan pepper light almond sponge cake, sorbet berriolette  	€12
Calamondin cream, sesame tuile, crystallised ginger, raspberry sorbet	€12
Seasonal fruit salad 	€10
 Crème brûlée   	€10
Breton ice cream verrine <i>(lunch only)</i>	€10
Refreshing ice cream verrine <i>(lunch only)</i>	€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.



lactose free

 Wellness Dishes



gluten free