



AR MEN DU ETOILE VERTE MICHELIN
« GASTRONOMIE DURABLE »

MENUS TO ORDER:
(48H IN ADVANCE)

MENU « LOBSTER » :
150€
6 PLATES

A FANTASTIC TRIP AROUND OUR FAMOUS LOBSTER FROM GLÉNAN ISLANDS.
5 PLATES OF LOBSTERS COOKED IN EVERY POSSIBLE WAY
PUIS A DESSERT FROM OUR SUGARY CARD !

MENU « SEAFOOD » :
(1 PERSONNE 80€, 2 PERSONNES 160€)

BETTER THAN A CLASICAL « PLATEAU » OUR CHEF PHILIPPE IS PROPOSING YOU A
TRIP OVER SEAFOOD PRODUCTS, RAW AND COOKED, WARM OR COLD.
ALL THIS DEPENDING OBVIOUSLY ON ARRIVALS !

OUR DESSERTS

ASPARAGUS, CHIBOUSTE CREAM FLAVOURED WITH HOP,
STREUSELS, « IPA » BEER ICE CREAM

OR

PRALINE AND CHOCOLATE, CRISPY CHOCOLATE LEAVES, RICE PUDDING, PRALINE
ICE CREAM

AR MEN DU 3 Toques Gault & Millau
« Tremendous Table »

