



AR MEN DU ETOILE VERTE MICHELIN
« SUSTANAIBLE GASTRONOMY »

PHILIPPE AND JÉRÔME ARE PRESENTING A SHORT MENU HIGHLIGHTING
OUR LOCAL (OR NOT) AND ORGANIC PRODUCERS
WORKING WITH RESPECT FOR NATURE.

MENU « GLÉNAN »:
65€
4 PLATES SELECTED FOR YOU

VEGETABLE, GOURMET AND SPONTANEOUS PLATE ACCORDING TO THE
HARVEST OF THE GARDEN AND OF OUR ORGANIC MARKET GARDENERS

FISH OF THE DAY FROM SMALL COASTLINE, PEARLY WITH SALT,
DASHI WITH BRETON KOMBU SEAWEED, CELERY CONDIMENT,
BRONZE FENNEL

LAMB CONFIT (ORGANIC),
BLACK FIG WITH THYME AND VINCOTTO, PAIMPOL BEANS

QUINCE AND HAZELNUT :
CANDIED QUINCE, HAZELNUT CREAM,
STREUSEL AND PRALINE ICE CREAM

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

