

Chef Jérôme, Tom, Titouan and his team present a short menu highlighting our local producers who do sustainable and responsible farming.

Signature Menu

115€

5 plates about fishes from our sustainable and local fishermen and 1 dessert

Raw scallops marinated in ponzu, as an appetizer

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The Ar Men Du famous Sea bass tartar

Or

*Ar Men Du raw fish Symphony (depending to the day-to-day fishing)
(15€ extra)*

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Coastal spider crab maki, raw John Dorry, smoked cream

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Snacked scallops, truffled potatoes, Dashi broth foam

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Turbot, glazed asparagus, caviar

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Radish, cottage cheese ravioli, yuzu parfait, wasabi radish sorbet

Or

*Asparagus of the Torch,
Chiboust with hop flowers, IPA ice cream*