

# Hotel de la Mer

& RESTAURANT

## TRISKELL MENU 37€

### APPETIZERS

#### **Confit of Butternut**

Creamy Butternut, with Mushrooms and Sweet Garlic Sauce

#### **Carpaccio of Scallops**

And Apple Jelly

#### **The Perfect Egg**

Tomato Mousse with seaweed and Fondue of Chicory

#### **6 Hollow Oysters from Keraliou Finistère (+3€)**

Number 2 of Keraliou, Lemon, Shallot Vinegar

#### **Black pudding rosette with Roscoff onions**

Cider caramel

### MAIN COURSE

#### **Scallops**

Roasted Leeks and Salsify, Hollandaise Sauce

#### **Local Pollack**

Buckwheat in Bouillon and Cream sauce

#### **Monkfish, Risotto with Two Celery +3€**

Pear and Smoked Milk Pickles

#### **Saddle of Rabbit Stuffed with Seaweed**

Mashed Potatoes and Mushrooms from Kerlouan

#### **Bourguignon of Vegetables\* +3**

### DESSERT

#### **Mont Blanc, Chestnut Cream**

Cardamom Custard

#### **Pear Belle Hélène, HDLM style**

#### **Feuillantine - Apple - Honey – Pollen**

#### **Blancmange, Vegan\***

Almond Milk, Seasonal Fruits

#### **The Breizh Cup**

Balls of Salted Caramel butter, Praliné, Breton Biscuit, Chantilly, Salted Caramel Sauce

#### **Gourmet coffee or tea**

\*Vegan: without any animal products

Côte des Légendes - Plage des Chardons Bleus - 29890 Brignogan Plages

[bienvenue@hoteldelamer.bzh](mailto:bienvenue@hoteldelamer.bzh) +33 (0)2 98 43 18 47

<http://www.hoteldelamer.bzh>

SAS au capital de 1 000 euros RCS - BREST - 814 324 661

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## A LA CARTE

### STARTER 9.50 €

#### **Confit of Butternut**

Creamy Butternut, with Mushrooms and Sweet Garlic Sauce

#### **Carpaccio of Scallops**

And Apple Jelly

#### **The Perfect Egg**

Tomato Mousse with seaweed and Fondue of chicory

#### **6 Hollow Oysters from Keraliou Finistère (+3€)**

Number 2 of Keraliou, Lemon, Shallot Vinegar

#### **Black pudding rosette with Roscoff onions**

Cider caramel

### MAIN COURSE

#### **Scallops 21.00€**

Roasted leeks and salsify, Hollandaise sauce

#### **Local Pollack 21.00€**

Buckwheat in Bouillon and Cream sauce

#### **Monkfish, Risotto with Two Celery 25.00€**

Pear and Smoked Milk Pickles

#### **Saddle of rabbit stuffed with seaweed 20.00€**

Mashed potatoes and mushrooms from Kerlouan

#### **Bourguignon of Vegetables\* 19.00€**

### CHEESE 9.00 €

#### **Tasting of three Breton cheeses**

### DESSERT 9.50 €

#### **Mont Blanc, chestnut cream**

Cardamom custard

#### **Pear Belle Hélène, HDLM style**

#### **Feuillantine - Apple - Honey – Pollen**

#### **Blancmange, Vegan\***

Almond Milk, Seasonal Fruits

#### **The Breizh Cup**

Caramel Salted Butter balls, Praliné, Breton Biscuit, Chantilly, Salted Caramel Sauce

#### **Gourmet Coffee or Tea**

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## ORMEAUX (Abalones) MENU 57€

### APPETIZERS

#### STARTER

##### **Confit of Butternut**

Creamy Butternut, with Mushrooms and Sweet Garlic Sauce

##### **Carpaccio of Scallops**

And Apple Jelly

##### **The Perfect Egg**

Tomme Mousse with seaweed and Fondue of chicory

##### **6 Hollow Oysters from Keraliou Finistère (+3€)**

Number 2 of Keraliou, Lemon, Shallot Vinegar

##### **Black pudding rosette with Roscoff onions**

Cider caramel

### MAIN COURSE

##### **Abalones of Plouguerneau,**

Buckwheat in Bouillon and creamy sauce

### DESSERT

##### **Mont Blanc, Chestnut Cream**

Cardamom Custard

##### **Belle Hélène Pear, HDLM style**

##### **Feuillantine - Apple - Honey – Pollen**

##### **Blanc Manger, Vegan\* (white food)**

Almond Milk, Seasonal Fruits

##### **The Breizh Cup**

Balls of Caramel butter, Praliné, Breton Biscuit, Chantilly, Salted Caramel Sauce

##### **Gourmet coffee or tea**

\*Vegan: without any animal products

\*\*Abalone Single course 42.00 €.

# *Hotel de la Mer*

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## **KIDS MENU 15€\***

### **STARTER**

#### **Starter « Like the grownups »**

Small Portion

#### **Confit of Butternut\***

Creamy Butternut, with Mushrooms and Sweet Garlic Sauce

#### **The Perfect Egg**

Tomato Mousse with seaweed and Fondue of chicory

### **MAIN COURSE**

#### **Fish or Chicken Nuggets (home made)**

Small potatoes with butter

### **DESSERT**

**2 scoops of ice cream (choice of flavour)**

**\*(up to 12 years old)**

## **BISTROT LES CHARDONS BLEUS**

**Starter, main course or main course and dessert 19€**

**Starter, main course and dessert 25€**

**Ask for the Menu**

**\*Vegan: without any animal products**