



LE CAP-HORN

RESTAURANT VUE SUR MER



EMERAUDE MENU €59

- ④ Buckwheat cracker, artichoke and tomato tartare, burrata espuma
Sea bream quenelle, cauliflower texture, shellfish juice with tarragon
- ④ French tuna tartare, avocado, rice sushi, grapefruit, wasabi mayonnaise
- ④ 9 oysters n°3 from Cancale « Philippe et Noëlle Brévault »
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- ④ Ours farmers' vegetables, smoked ricotta, herbs pesto
- ④ Candied codfish fillet with garlic, tonnato juice, a mix of salicornia and seaweed
Snacked sea bass, mustard aioli, eggplant, tomato and cereal tuile
- ④ Roasted duck fillet, crunchy buckwheat risotto, sweet potato cannelloni with seasonal fruits
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- Fully matured French cheese Jean-Yves Bordier
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- * Almond biscuit with honey caramel, crispy biscuit, strawberry marmalade, light vanilla cream, arugula pesto and Anjou cream
- * Crunchy pecan praline with pecan praline bavaroise, choux pastry filled with praline served with vanilla ice cream
- ④* Cocoa financier served with milk chocolate mousse, caramelized hazelnuts and hints of smoked salt, Guanaja ice cream

** OUR **TWO-COURSE** FORMULA €46,00

Starter and main course
or Main course and dessert

** For lunch from Monday to Friday except bank holidays

PRESTIGE MENU €79

- Breton lobster medallion and vegetable, creamy green peas and lemon hibiscus vinaigrette
- Foie gras terrine with sangria flavor
- ④ Cold marinière of shellfish, trembling cucumber jelly, saffron vinaigrette
- ④ 12 oysters n°2 from Cancale « Philippe and Noëlle Brévault »
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- ④ Fillet of brill roasted in sesame seed, crust herbs sauce, artichokes and carrots
- ④ Grilled fillet of John Dory fish, asparagus prepared in various ways, grilled potatoes
- Trilogy of breton lamb, potato cake, bolognese zucchini, olive juice taggiasche
- Grilled fillet of « breton beef », osso buco-style ravioli from vegetables, bone marrow and foie gras
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- Fully matured French cheese Jean-Yves Bordier
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- * Caramelized polenta served with spelt shortbread, amaretto mousse, dried fruit granola, apricot with honey and apricot sorbet
- ④* Crispy cereal and cereal honey-flavored mousse served with lemon confit, buttermilk and caramel sauce
- ④* Variation of chocolate textures and flavors

TODAY'S SUGGESTIONS

OUR PRODUCT PARTNERS

Oysters: Philippe et Noëlle Brévault - Cancale
Shellfish / Fish: Fraîcheur, Le Corsaire - Saint-Malo
Cheese / Butter: Jean-Yves Bordier
Homemade smoked salmon: Daniel Le Guénan
Homemade bread: Sylvain Dahirel

Vegetables: Michel Sorre - Hirel
Craquelins de Saint-Malo
Poultry: Volfrance - La Vicomté-sur-Rance
Eggs, sour cream: Ferme de la Bassière - Cherrueix
Yogurt and cottage cheese: Laiterie Malo
Honey: Fleurs de Ciel - Cancale



Jean-Yves Bordier



Huitres Brévault

DANIEL LE GUÉNAN

HORS D'ŒUVRE

- Sea bream quenelle, cauliflower texture, shellfish juice with tarragon €23,00
- ⌚ Cold marinière of shellfish, trembling cucumber jelly, saffron vinaigrette €25,00
- ⌚ French tuna tartare, avocado, rice sushi, grapefruit, wasabi mayonnaise €26,00
- Foie gras terrine with sangria flavor €28,00
- Breton lobster medallion and vegetable, creamy green peas and lemon hibiscus vinaigrette €29,00
- ⌚ 12 oysters n°2 from Cancale « Philippe and Noëlle Brévault » €33,00

FISHES SELECTION (Depending on delivery)

- ⌚ Candied codfish fillet with garlic, tonnato juice, a mix of salicornia and seaweed €34,00
- Snacked sea bass, mustard aioli, eggplant, tomato and cereal tuile €35,00
- ⌚ Fillet of brill roasted in sesame seed, crust herbs sauce, artichokes and carrots €36,00
- ⌚ Grilled fillet of John Dory fish, asparagus prepared in various ways, grilled potatoes €38,00

MEATS SELECTION

- ⌚ Roasted duck fillet, crunchy buckwheat risotto, sweet potato cannelloni with seasonal fruits €33,00
- Trilogy of breton lamb, potato cake, bolognaise zucchini, olive juice taggiasche €36,00
- Grilled fillet of « breton beef », osso buco-style ravioli from vegetables, bone marrow and foie gras €38,00

All our meat is French origin

VEGETARIAN DISHES

Starter

- ⌚ Buckwheat cracker, artichoke and tomato tartare, burrata espuma €19,00

Main course

- ⌚ Ours farmers' vegetables, smoked ricotta, herbs pesto €28,00

SYLVAIN DAHIREL

DESSERTS

- * Almond biscuit with honey caramel, crispy biscuit, strawberry marmalade, light vanilla cream, arugula pesto and Anjou cream €14,50
- * Crunchy pecan praline with pecan praline bavaroise, choux pastry filled with praline served with vanilla ice cream €15,00
- ⌚ * Cocoa financier served with milk chocolate mousse, caramelized hazelnuts and hints of smoked salt, Guanaja ice cream €15,00
- * Caramelized polenta served with spelt shortbread, amaretto mousse, dried fruit granola, apricot with honey and apricot sorbet €15,00
- ⌚ * Crispy cereal and cereal honey-flavored mousse served with lemon confit, buttermilk and caramel sauce €15,00

SWEETS SPECIALITIES

- * Warm thin apple with vanilla ice cream €13,50
- Assorted of sorbets €14,00
- * Breton caramelized cake served with buttermilk ice cream and caramel sauce €14,00
- ⌚ * Variation of chocolate textures and flavors €16,00
- * Orange hot « crêpe soufflée » flamed with Grand Marnier €16,00

CHEESES

- Fully matured French cheese Jean-Yves Bordier €14,00

* To be ordered at the beginning of the meal

⌚ Gluten free

⌚ Vegetarian dish



Daniel Le Guénan & Sylvain Dahirel



LE GRAND HÔTEL
DES THERMES

★★★★★

SAINT-MALO

