

ESCALE MENU

9 oysters N°3 from Cancale “Maison Brévault”

Marinated tuna flavoured with seaweeds served with tomato and sherry sauce

Warm salad of ray served with vegetable and mustard dressing

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Steamed fillet of salmon and brill served with vegetable, onions and anchovies, ratatouille sauce

Steamed fillet of codfish flavoured with spicy served with thyme lemon sauce

Roasted fillet of duckling served with pineapple flavoured with spices, raspberry sauce

Pan seared saddle of veal served with mushrooms, duck foie gras sauce

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* Warm thin apple tart with vanilla ice cream

* Almond cream served with roasted pears and morello cherries, macaroon and pistachio ice cream

Poached egg white served with custard cream flavoured with Tonka

(This menu is not available on Saturday evenings and bank holidays)

39,00 €

ÉMERAUDE MENU

9 oysters N°2 from Cancale “Maison Brévault”

Duck foie gras marinated with “Porto” served with slices of artichoke and beetroot dressing

Marinated scallops with vegetable and marrow served with “Thai sauce”

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Pan seared fillet of bass served with broccoli purée flavoured with mint, seaweed and butter sauce

Fillet of monkfish with fennel and condiment served with herb sauce

Pan seared slices of duckling and duck liver served with mashed potatoes and pepper sauce

Pan seared fillet of beef served with spinach and salted caramel sauce

∞

Fully matured French cheeses Jean-Yves Bordier

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* Breton caramelized cake served with buttermilk ice cream and caramel sauce

* Coconut biscuit served with milk chocolate mousse, stewed bananas, passion fruits and chocolate sponge cake

* Hazelnut biscuit served with poached pears with cardamom, William’s cream, meringue and pear sorbet

52,00 €

** To be ordered at the beginning of the meal.*

PRESTIGE MENU

12 oysters N°2 from Cancale “Maison Brévault”

Lobster salad served with quinoa and raw vegetable, citrus dressing

Duck terrine stuffed with foie gras served with cured ham “pata negra cebo” and ewe cheese flavoured with truffle

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Grilled fillet of turbot served with rice “Vénére” and rosemary sauce

Steamed fillet of John Dory fish served with cold aubergine purée and sea urchin sauce

Pan seared fillet of duck liver served with mushrooms served with morello sherry sauce

Pan seared fillet and sweetbreads served with artichoke, mustard and grape sauce

∞

Fully matured French cheeses Jean-Yves Bordier

∞

* Orange hot “crêpe soufflée” flamed with Grand Marnier

* Cake with chocolate mousse stuffed with cocoa coulis, ice cream dulcey and chocolate sauce

* Crumble served with marinated mango, coconut ice cream and mango jelly in a chocolate cockle

69,00 €

TODAY’S SUGGESTIONS

PATRICE DUGUÉ’S SUGGESTIONS ...

HORS D’ŒUVRE

Marinated tuna flavoured with seaweeds served with tomato and sherry sauce 19,00 €

Warm salad of ray served with vegetable and mustard dressing..... 20,00 €

Marinated scallops with vegetable and marrow served with “Thai sauce” 25,00 €

Duck foie gras marinated with “Porto” served with slices of artichoke and beetroot dressing ... 25,00 €

Duck terrine stuffed with foie gras served with cured ham “pata negra cebo” and ewe cheese flavoured with truffle 28,00 €

12 oysters N°2 from Cancale "Maison Brévault" 30,00 €

Lobster salad served with quinoa and raw vegetable, citrus dressing" 39,00 €

FISH SELECTION

(Depending on delivery)

Steamed fillet of salmon and brill served with vegetable, onions and anchovies, ratatouille sauce 26,00 €

Steamed fillet of codfish flavoured with spicy served with thyme lemon sauce 26,00 €

Pan seared fillet of bass served with broccoli purée flavoured with mint, seaweed and butter sauce 36,00 €

Fillet of monkfish with fennel and condiment served with herb sauce 36,00 €

Grilled fillet of turbot served with rice “Vénére” and rosemary sauce 36,00 €

Steamed fillet of John Dory fish served with cold aubergine purée and sea urchin sauce 36,00 €

Grilled sole served with white butter or fried with butter 36,00 €

MEAT SELECTION

Pan seared saddle of veal served with mushrooms, duck foie gras sauce 25,00 €

Roasted fillet of duckling served with pineapple flavoured with spices, raspberry sauce..... 26,00 €

Pan seared slices of duckling and duck liver served with mashed potatoes and pepper sauce 36,00 €

Pan seared fillet of beef served with spinach and salted caramel sauce 36,00 €

Pan seared fillet of duck liver served with mushrooms served with morello sherry sauce 36,00 €

Pan seared fillet and sweetbreads served with artichoke, mustard and grape sauce 36,00 €



Maitre Restaurateur

Our products partners

SDPF - Dol-de-Bretagne / Épisaveurs : Épicerie fine et légumes marinés

Alg'éméraude - St-Lunaire : Tartare d'algues

Maison Brévault - Cancale : Huitres

Fraicheur de St-Malo, Le Corsaire, Pêcherie Océane : Poissons

Pets are not allowed in the restaurant.

PASCAL POCHON’S SUGGESTIONS...

DESSERTS

* Almond cream served with roasted pears and morello cherries, macaroon and pistachio ice cream 12,00 €

Poached egg white served with custard cream flavoured with Tonka 12,00 €

* Hazelnut biscuit served with poached pears with cardamom, William’s cream, meringue and pear sorbet 13,50 €

* Coconut biscuit served with milk chocolate mousse, stewed bananas, passion fruits and chocolate sponge cake 13,50 €

* Crumble served with marinated mango, coconut ice cream and mango jelly in a chocolate cockle 14,00 €

CHEESES

Fully matured French cheeses Jean-Yves Bordier 12,00 €

SWEETS SPECIALITIES

* Warm thin apple tart with vanilla ice cream 12,00 €

* Breton caramelized cake served with buttermilk ice cream and caramel sauce 12,50 €

Assorted of sorbets 13,00 €

* Cake with chocolate mousse stuffed with cocoa coulis, ice cream dulcey and chocolate sauce 13,50 €

* Orange hot “crêpe soufflée” flamed with Grand Marnier 15,00 €

** To be ordered at the beginning of the meal.*

A PASSION FOR SWEETS AND CHOCOLATES...

CARRÉ CHOCOLAT

Pascal Pochon

We invite you to discover our chocolate shop
47, quai Duguay Trouin à Saint-Malo

Electronic cigarette is not allowed in the restaurant.