

≡ PATRICE DUGUÉ'S SUGGESTIONS ≡

HORS D'ŒUVRE

- 🍷 Marinated scallops served with vegetable and passion fruit sauce**20,00 €**
- 🍷 Duck terrine stuffed with duck foie gras and beetroot dressing**20,00 €**
- 🍷 Duck foie gras marinated with Porto served with diced pears flavoured with spices.....**27,00 €**
- 🍷 Marinated slices of bass with seaweed served with ewe cheese flavoured with truffle, "Thai sauce"**28,00 €**
- 🍷 Marinated scallops served with herbs and ginger dressing**28,00 €**
- 🍷 Warm crab meat cake, pan fried of ceps and lobster sauce**31,00 €**
- 12 oysters n°2 from Cancale "Maison Brévault"**32,00 €**

FISH SELECTION

depending on delivery

- Steamed brill fillet served with leeks flan and seaweed sauce**27,00 €**
- 🍷 Grilled skewer of pollack and smoked bacon served with olive oil sauce**27,00 €**
- 🍷 Pan seared scallops served with leeks flavoured with citronella and "Noilly Prat" sauce**36,00 €**
- 🍷 Steamed fillet of monkfish flavoured with lemon served with apple fruit and soya sauce**36,00 €**
- 🍷 Grilled fillet of turbot served with buckwheat risotto and mandarin sauce**36,00 €**
- 🍷 Steamed John Dory fish fillet served with stewed celery and girolles mushrooms sauce**36,00 €**
- Grilled sole served with white butter sauce or fried with butter, assorted vegetable.....**37,00 €**
- Breton lobster (500 g.) served with white butter sauce**75,00 €**
- Seafood platter.....**80,00 €**
(for two people, to be ordered the day before)

MEAT SELECTION

- Marinated and grilled fillet of guinea fowl served with roasted pineapple and smoked pepper sauce **25,00 €**
- Roasted duckling fillet served with chicory and quince vinegar sauce**26,00 €**
- Slices fillet of veal and pan seared chorizo served with vegetable pancake, curry and curcuma sauce**36,00 €**
- 🍷 Roasted fillet of beef served with polenta flavoured with grenadine syrup, truffle sauce.....**36,00 €**
- Pan seared fillet of duck liver served with chervil root and raspberry sauce**36,00 €**
- Pan seared sweetbreads of veal and large reddish prawns served with flat potato cake, apricot and xérès sauce**36,00 €**

Our products partners :
 \$DPF - Dol-de-Bretagne
 Episaveurs : Epicerie fine et légumes marinés
 Alg'éméraude - St-Lunaire : Tartare d'algues
 Maison Brévault - Cancale : Huîtres
 Fraîcheur de St-Malo, Le Corsaire, Pêcherie Océane : Poissons



≡ ESCALE MENU ≡

- 9 oysters n°3 from Cancale "Maison Brévault"
- 🍷 Marinated scallops served with vegetable and passion fruit sauce
- 🍷 Duck terrine stuffed with duck foie gras and beetroot dressing
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- Steamed brill fillet served with leeks flan and seaweed sauce
- 🍷 Grilled skewer of pollack and smoked bacon served with olive oil sauce
- Marinated and grilled fillet of guinea fowl served with roasted pineapple and smoked pepper sauce
- Roasted duckling fillet served with chicory and quince vinegar sauce

- * Warm thin apple tart with vanilla ice cream
- * Sponge cake flavoured with rum and passion fruit served with mango sorbet, mango jelly and vanilla cream
- 🍷 Meringue with litchi sorbet and coconut mousse served with raspberry jelly and grapefruit segment

40,00 €

(This menu is not available on Saturday Evenings, and Bank Holidays)

≡ ÉMERAUDE MENU ≡

- 9 oysters n°2 from Cancale "Maison Brévault"
- 🍷 Duck foie gras marinated with Porto served with diced pears flavoured with spices
- 🍷 Marinated slices of bass with seaweed served with ewe cheese flavoured with truffle, "Thai sauce"
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- 🍷 Pan seared scallops served with leeks flavoured with citronella and "Noilly Prat" sauce
- 🍷 Steamed fillet of monkfish flavoured with lemon served with apple fruit and soya sauce
- Slices fillet of veal and pan seared chorizo served with vegetable pancake, curry and curcuma sauce
- 🍷 Roasted fillet of beef served with polenta flavoured with grenadine syrup, truffle sauce

Fully matured French cheese Jean-Yves Bordier

- * Chocolate biscuit and black chocolate mousse served with creamy milk chocolate
- 🍷* Vanilla jelly served with lemon mousse, mandarin segment, biscuit of rice and kumquat sorbet
- * Hazelnut zabaglione with coffee tapioca served with white coffee ice cream and meringue

53,00 €

≡ PASCAL POCHON'S SUGGESTIONS ≡

DESSERTS

- * Sponge cake flavoured with rum and passion fruit served with mango sorbet, mango jelly and vanilla cream**12,00 €**
- 🍷 Meringue with litchi sorbet and coconut mousse served with raspberry jelly and grapefruit segment**12,00 €**
- * Chocolate biscuit and black chocolate mousse served with creamy milk chocolate.....**13,50 €**
- 🍷* Vanilla jelly served with lemon mousse, mandarin segment, biscuit of rice and kumquat sorbet**13,50 €**
- * Hazelnut zabaglione with coffee tapioca served with white coffee ice cream and meringue**13,50 €**

* To be ordered at the beginning of the meal
 🍷 Gluten free

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 €**
- * Chocolate biscuit stuffed with black chocolate mousse served with passion creamy and mango sorbet**14,00 €**
- 🍷* Poached egg white served with peanut biscuit and sorbet milk ginger, caramel sauce**14,00 €**
- * Orange hot "crêpe soufflée" flamed with Grand Marnier**15,00 €**

CHEESES

Fully matured French cheese Jean-Yves Bordier**12,00 €**

≡ PRESTIGE MENU ≡

- 12 oysters n°2 from Cancale "Maison Brévault"
- 🍷 Marinated scallops served with herbs and ginger dressing
- 🍷 Warm crab meat cake, pan fried of ceps and lobster sauce
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- 🍷 Grilled fillet of turbot served with buckwheat risotto and mandarin sauce
- 🍷 Steamed John Dory fish fillet served with stewed celery and girolles mushrooms sauce
- Pan seared fillet of duck liver served with chervil root and raspberry sauce
- Pan seared sweetbreads of veal and large reddish prawns served with flat potato cake, apricot and xérès sauce
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- Fully matured French cheese Jean-Yves Bordier

- * Orange hot "crêpe soufflée" flamed with Grand Marnier
- * Chocolate biscuit stuffed with black chocolate mousse served with passion creamy and mango sorbet
- 🍷* Poached egg white served with peanut biscuit and sorbet milk ginger, caramel sauce

70,00 €

* To be ordered at the beginning of the meal
 🍷 Gluten free

≡ TODAY'S SUGGESTIONS ≡

A PASSION FOR SWEETS AND CHOCOLATES
 Pascal Pochon invites you to discover our chocolate shop "CARRÉ CHOCOLAT"
 47, quai Duguay Trouin à Saint-Malo