



LE CAP-HORN

RESTAURANT VUE SUR MER



EMERAUDE MENU 58 €

Cold green pea velouté, Sainte-Maure raviolo, marinated egg yolk, black garlic emulsion

Half-smoked half-flame mackerel fillet, creamy broccoli, tile of seaweed bread

Pan fried "sot l'y laisse" chicken wings tandoori, watercress sauce

- ④ Confit of eggplant, smoked mozzarella and raspberry
- ④ 9 oysters n°3 from Cancale "Philippe et Noëlle Brévault"

Wild sea bass cooked with clams and razor clams, shellfish juice and harissa

- ④ Thick confited cod fillet, cauliflower buckwheat, trout egg, arugula pesto, Espelette butter sauce from Jean-Yves Bordier

- ④ Dauphine potatoes with shallots and vegetable salsa, red curry and herbs broth

Fillet of veal and sweetbreads "vol au vent" with vegetable from ours gardeners

Fully matured French cheese Jean-Yves Bordier

- * ④ Yoghourt cream, kiwi brunoise, green apple and shiso, vanilla ice cream
- * ④ Roasted apricots with Sichuan pepper, "fromage frais" mousse and honey
- * ④ Chocolate puff pastry fillet with pastry cream, salted butter caramel served with peanut ice cream

** OUR **TWO-COURSE** FORMULA 45,00 €

Starter and main course

or Main course and dessert

** For lunch from Monday to Friday except bank holidays

PRESTIGE MENU 78 €

- ④ Duck foie gras terrine, artichoke vinaigrette, Port jelly
Crispy sea spider cannelloni, tomato variation

- ④ Half blue lobster, creamy zucchini hummus, lemon ginger broth

- ④ 12 oysters n°2 from Cancale "Philippe & Noëlle Brévault"

- ④ Roasted jumbo prawns, zucchini in all its forms
Grilled fillet of John Dory fish, potato tile stuffed with spring vegetable

- ④ Grilled fillet of "Breton" beef, vegetable stuffed, juice like a pissaladière

Roasted saddle of lamb, candied fennel and turmeric carrots, crispy candied lamb shoulder ravioli

Fully matured French cheese Jean-Yves Bordier

- * Shortbread, chocolate ganache, brownie, hazelnut almond praline, ice cream and milk chocolate sauce

- * ④ Shortbread with strawberry mousse, creamy green cardamom, marshmallow strawberry fruit paste

- * Meringue with lemon sorbet, fennel confit and crispy crêpes

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 Guéan

Homemade bread: Sylvain Dahirel

Vegetables: Michel Sorre - Hirel

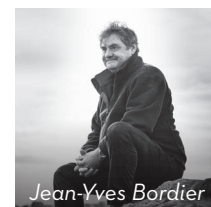
Craquelins de Saint-Malo

Poultry: Volfrance - La Vicomté-sur-Rance

Eggs, sour cream: Crémérie de la Rance

Yogurt and cottage cheese: Laiterie Malo

Honey: Fleurs de Ciel - Cancale



Jean-Yves Bordier



Huitres Brévault

DANIEL LE GUÉNAN

HORS D'ŒUVRE

- Cold green pea velouté, Sainte-Maure raviolo, marinated egg yolk, black garlic emulsion 22,00 €
- Pan fried "sot l'y laisse" chicken wings tandoori, watercress sauce 24,00 €
- Half-smoked half-flame mackerel fillet, creamy broccoli, tile of seaweed bread 24,00 €
- Ⓢ Duck foie gras terrine, artichoke vinaigrette, Port jelly 27,00 €
- Crispy sea spider cannelloni, tomato variation 29,00 €
- Ⓢ 12 oysters n°2 from Cancale "Philippe & Noëlle Brévault" 33,00 €
- Ⓢ Half blue lobster, creamy zucchini hummus, lemon ginger broth 35,00 €

FISHES (depending on delivery)

- Ⓢ Thick confited cod fillet, cauliflower buckwheat, trout egg, arugula pesto, Espelette butter sauce from Jean-Yves Bordier 34,00 €
- Wild sea bass cooked with clams and razor clams, shellfish juice and harissa 35,00 €
- Grilled fillet of John Dory fish, potato tile stuffed with spring vegetable 36,00 €
- Ⓢ Roasted jumbo prawns, zucchini in all its forms 37,00 €

MEATS

- Fillet of veal and sweetbreads "vol au vent" with vegetable from our gardeners 35,00 €
- Roasted saddle of lamb, candied fennel and turmeric carrots, crispy candied lamb shoulder ravioli.... 36,00 €
- Ⓢ Grilled fillet of "Breton" beef, vegetable stuffed, juice like a pissaladière 38,00 €

All our meat is French origin

VEGETARIAN OPTIONS

Starter

- Ⓢ Confit of eggplant, smoked mozzarella and raspberry 18,00 €

Main course

- Ⓢ Dauphines potatoes with shallots and vegetable salsa, red curry and herbs broth..... 28,00 €

SYLVAIN DAHIREL

DESSERTS

- Ⓢ* Yoghourt cream, kiwi brunoise, green apple and shiso, vanilla ice cream 14,50 €
- Ⓢ* Roasted apricots with Sichuan pepper, "fromage frais" mousse and honey 14,50 €
- Ⓢ* Chocolate puff pastry fillet with pastry cream, salted butter caramel served with peanut ice cream 14,50 €
- Ⓢ* Shortbread with strawberry mousse, creamy green cardamom, marshmallow strawberry fruit paste 15,00 €
- * Meringue with lemon sorbet, fennel confit and crispy crêpes 15,00 €

SWEETS SPECIALITIES

- * Warm thin apple tart with vanilla ice cream 13,50 €
- Assorted sorbets 14,00 €
- * Breton caramelized cake served with buttermilk ice cream and caramel sauce 14,00 €
- * Shortbread, chocolate ganache, brownie, hazelnut almond praline, ice cream and milk chocolate sauce 15,00 €
- * 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