



4 August 2024



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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|----------------|------------------|---------------|-----------------|
| Gluten | Shellfish | Eggs | Fishes |
| Peanuts | Soy | Milk | Nuts |
| Celery | Mustard | Sesame | Sulphite |
| Lupin | Molluscs | | |

Bistronomie du Partage

Seafood

Cancale oysters n°3 (12 pieces) Rye bread, lemon, Breton cider vinegar, shallot											
Cancale oysters n°3 (6 pieces) Rye bread, lemon, Breton cider vinegar, shallot											
Cancale oysters n°3 (9 pieces) Rye bread, lemon, Breton cider vinegar, shallot											
Clamps Black sesame paste, cabbage maki and serrano Bouillon de légumes											

















































































Starters

Creamy pesto Burrata Toasted aged Serrano ham												
Delicately-sliced courgette rolls Hazelnuts, Parmesan and a creamy mascarpone passion fruit broth												
Duck carpaccio with truffle Mature Parmesan												
Combination of fried and creamy Breton artchoke hearts Julienne of smoked-meat Available in vegetarian option												
Finely sliced matured sirloin Gribiche seasoning												
Aniseed-flavoured cod gravlax Fennel and chimichurri sauce												
Cancale oysters n°3 (9 pieces) Rye bread, lemon, Breton cider vinegar, shallot												
Locally-sourced roast langoustines With a citrus pesto gratin												
Crispy millefeuille of crabmeat Lemon emulsion												
Guacamole tacos with garden peas Organic smoked tofu and julienne of marinated piquillos peppers												
Red tuna tartare Ajo Blanco sauce and a tangy Jelly												
Organic vegetable umami Wild berries pepper												




























Starters to share

Signature Caviar from Maison "De Neuvic" - 30gr On ice, condiments and buckwheat crackers											
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Main Courses

Selection of Breton vegetables Herbs and rare pepper										
Large veal cutlet Mashed potato in a 12yr old Cragganmore and Morille sauce										
Truffle flavoured macaroni cheese Bone-in ham and aged Parmesan cream Available in vegetarian option										
Roasted lamb breaded with herbs and miso Aubergine caviar and baby tomatoes										
Fillet of beef Signature caviar from « Maison De Neuvic », Anna potatoes and meat jus										
Rossini beef fillet Anna potatoes, juice										
Duck fillet roasted seeded-artichokes with morello cherry jelly, Gorilla pepper jus										
Brittany vegetarian casserole Small vegetables and cereals										
Roasted pollock Risotto, beetroot butter and black sesame cream										
Duck breast fillet Braised Chinese cabbage, Chimichurri jus										
Lobster medallion and poached langoustines Miso Thai broth served with pasta and baby vegetables (Ponzu butter)										
Penne pasta flavoured with summer truffles Ham and creamy parmesan Available in vegetarian option										
Sautéed squid Red pesto risotto, thin black sesame wafer Available in vegetarian option										
George V three-fish tureen Langoustine, salmon and cod in a delicate creamy broth										

Main Courses to share

Whole roast seabass with thyme and tarragon 0.8kg Risotto and butter sauce											
« Generous » veal chop (800gr) New potatoes and a thyme jus											
Prime rib cut of beef (served on the bone)- 1.3kg Truffle potatoes and thyme jus											
Lobster in two services - 1kg Selon arrivage Starter: Claw with black sesame paste, Cabbage and serrano maki, vegetable broth Dish: Puffed tail of a chouchen sabayon, bisque											
Ham and truffle macaroni cheese Bone-in ham and aged Parmesan cream											
Penne pasta flavoured with summer truffles Ham and creamy parmesan											

Cheese

Selection of mature cheeses Assortment of 4 cheeses										
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Cheeses to share

A selection of cheeses from Dinard indoor market Assortment of cheeses for two people										
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Desserts

Crème brûlée Caramelized Flower Essence										
Tiramisu-style cream dessert buckwheat ice cream and nutty chocolate brittle										
Kouign amann Salted-butter caramel and Malo ice-cream										
Thin meringue millefeuille Passion fruit pepper, peach and lemon cream										
Baked Alaska Flambéed with Calvados										
Gluten-free profiterole Gianduja chocolate sauce										
Choice of ice-creams and sorbets Ice cream: vanilla, chocolate, coffee, salted butter caramel, pistachio Sorbets: strawberry, raspberry, lemon, passion fruit										
Chocolate sphere, red berries Vanilla emulsion										
Chocolate fondant tart Caramalised pecan nuts										
Strawberry pie Italian meringue										

Desserts to share

A selection of cheeses from Dinard indoor market Tomme Bretonne, Darley, Blue cheese, and seaweed pavé										
Seasonal fruit Pavlova – to share Meringue, vanilla flavoured cream, and seasonal fresh fruit selection										

Main Courses

Meat

Brill fillet glazed with yuzu butter Poached celery with hibiscus and muscovado										
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Wine list

Red Wines

■ "Brune & Blonde", E. Guigal - 2019 AOC Côtes-Rôtie										
■ "Côte du Py", Georges Duboeuf - 2015 et 2020 AOC Morgon										
■ "Les Chatelières", Couly-Dutheil - 2021 AOC Chinon										
■ "Les Colinettes", Joseph Mellot - 2021 AOC Sancerre										
■ "Les Colombières", Domaine Patrick Hudelot - 2020 AOC Hautes-Côtes de Nuits - Vin Bio										
■ "Les Gravinières", Domaine Jourdan - 2021 AOC Chinon - Vin Bio										
■ "Les Indomptables", Domaine du Joncas - 2022 AOC Pic Saint-Loup										
■ "Les Rugiens", Domaine du Pavillon, Albert Bichot - 2017 AOC Pommard 1er Cru										
■ Albert Bichot - 2020 AOC Fixin										
■ Brio de Cantenac Brown - 2016 AOC Margaux - Second Vin du Château Cantenac Brown										
■ Château D'Armailhac - 2012 AOC Pauillac - Cinquième Grand Cru Classé										
■ Château Dassault - 2019 AOC Saint-Emilion - Grand Cru Classé										
■ Château de Villegeorges - 2014 AOC Haut-Médoc										
■ Château Ducru-Beaucaillou - 2020 AOC Saint-Julien - Deuxième Grand Cru Classé										
■ Château Haut Marbuzet - 2019 AOC Saint-Estèphe										
■ Château La Coste - 2021 Coteaux d'Aix en Provence - Vin Bio										
■ Château Lagarde - 2013 AOC Pessac-Léognan										
■ Château Latour Martillac 2019 AOC Pessac-Léognan - Grand Cru Classé										

