



*Shellfish
and Crustaceans*

Oyster n°2 les 3 à 5,5€
(fine de claire)

Special oyster n°2..... les 3 à 7,5€
(Prat Ar Coum, Bretagne)

Whelk..... les 6 à 4€

Oyster n°3 les 3 à 4,5€
(fine de claire)

Oyster n°3 les 3 à 8,5€
(Utah Beach, Normandie)

Pink shrimps..... les 6 à 4€

Served with mayonnaise, shallot vinegar, lemon

*Beach
Snack*



Passio
guacamole 8€

Breton sardine
rillettes 9€

Cod accra* 14€
Sweet and sour sauce

Crabe Cake* 15€
Chipotle pepper cocktail sauce

Fish & Chips* 13€
Tarragon tartar sauce

Exotic fruits salad..... 8€
Thyme syrup

Milk rice..... 8€
Madagascar vanilla

* Served with rustic potatoes

The Cold



Cold
of the
day
12€

**Breton sardine
rillettes** 13€
With parmesan shortbread
and savory

Pollack Tartare 11€
Citrus

**Marinated
salmon Gravlax** 12€
Honey sweet potato

**Scallops and octopus
carpaccio** 14€
Salicorne and foug

**Seaweed maki
(vegetarian)** 10€
yuzu, teriyaki sauce

The Hot

**Scallops
à la plancha** 19€
Butternut, carrot, orange,
coconut milk emulsion

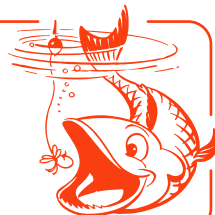
**Freshwater fish
dumplings** 18€
Lemongrass cream of shrimp,
potato gratin

**Roasted lemon sole
aiguillettes** 21€
Frozen winter vegetables,
white vanilla butter

Pan-fried orecchiettes 19€
Squid, octopus, chanterelles,
pineapple sweet and sour sauce

**Shiitake broth, miso and
seaweed (vegetarian)** 15€
Sesame oil and tofu

Hot
of the
day
18€



Cheeses

8€



Cheese trio
Exotic chutney

Desserts

8€



Rum baba

Madagascar vanilla whipped cream

Alcohol-free passion baba

Madagascar vanilla whipped cream

Exotic fruits salad

Thyme syrup

Milk rice

Madagascar vanilla

Chocolate cream

Barry cacao 55%

Gourmet Coffee

9€



Mini alcohol-free passion baba

Milk rice

Exotic fruits salad

Espresso, double espresso,
deca or tea

+Rum shot

(2€ extra)

A choice:

Martinique - St James VSOP

Guatemala - Botran 15 ans

Sainte-Lucie - Chairman's Spiced

Jamaïque - Appleton Estate 12 ans