

THE "CAIRN" MENU...

THE CREATION OF THE DAY IN 3 WAVES... 41€

THE MAP...

LA FINGER FOOD...

HUMMUS & LAVOSH	9€
CHICKEN CHICK CHICK & MISONNAISE	10€
TORCHED SALMON, MUSTARD & CUCUMBER PICKLES	10€
CROC' TRUFFLE, HAM & COMTÉ	15€
AQUITAINE CAVIAR (10g), TOAST SARRASIN & LEMONED CREAM	29€

THE ENTRANCES...

ARTICHOKE "BARIGOULE WAY", ALMONDS & BREBIS	17€
OYSTERS BLOODY MARY	18€
VEAL CARPACCIO "VITELLO TONNATO WAY" & OLIVE CANDY	19€
OCTOPUS TENTACLE, FENNEL, TOMATO CHUTNEY & SWEET PEPPER	21€

THE SEA ON A PLATEAU...

OYSTERS FROM "COCHENNEC" N°2 (CARNAC) SILVER MEDAL 2022	(x6) 12€ (x12) 22€
PLATE OF WILD SHRIMPS - 300G	19€

THE DISHES...

MONKFISH , EARLY VEGETABLES, YAMATO BUTTER & PONZU GEL	28€
POLLACK MARINATED WITH MISO & SAKE, POIS GOURMET & VELVETY TOBIKO	26€
BEEF RIBS , PAK CHOI, SHIITAKE & CRISPY SALAD	32€
LAMB, IODIZED CONDIMENT, ARTICHAUT, CRISPY SWEETBREAD & BEAR GARLIC	34€

THE SIDES...

HOMEMADE FRIES, & TRUFFLE MAYONNAISE	8€
GREEN ASPARAGUS, FETA & HAZELNUT	
POTATO FRITTERS WITH PARMESAN & SMOKED AIOLI	

THE CHEESE...

PLATE OF RIPENED CHEESES	14€
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LES DESSERTS...

ENTREMET PEANUT, PASSION & NOUGATINE OF PUFFED SEEDS	14€
CANDIED RHUBARB, RED FRUIT JELLY & JUNIPER BERRY SORBET	16€
PERFECT WHITE CHOCOLATE, COCONUT & PINEAPPLE SORBET BASILIC	14€
ICE CREAM & SORBETS BY GÉRARD CABIRON (MOF) (x1) 4€ (x2) 7€ (x3)	10€



ANY CHANGES TO THE "CAIRN" MENU WILL BE INCREASED BY AN ADDITIONAL FEE

**BUT ALSO...
OUR BEAUTIFUL PIECES TO SHARE...**

ST PIERRE FISH OF OUR COASTS

(Depending on arrival)

40€ *per person*

BRETON PRIME RIB

(Depending on arrival)

40€ *per person*

LE CHILDREN'S MENU...

A DISH AND A DESSERT TO CHOOSE FROM...

15€

WHITE FISH, RICE & SEASONAL VEGETABLE
POULTRY FILLET, MACHINE-GUN APPLES & SEASONAL VEGETABLES
MAC & CHEESE
CRISPY FISH AND CHIPS

SOFT HOMEMADE CHOCOLATE, VANILLA ICE CREAM
ICE CREAM & SORBETS BY GÉRARD CABIRON (MOF)

ON RESERVATION (24H)...

THE "BOTTOM BLADE" TRAY

Price according to market price

1/2 BRETON LOBSTER
OYSTERS, NORWAY LOBSTERS,
WILD SHRIMP
BULOTS, BIGORNEAUX

THANK YOU...

WE WARMLY THANK ALL OUR
PRODUCERS, FISHERMEN AND CRAFTSMEN WHO, THROUGH THEIR DAILY WORK,
ALLOW US TO COOK BEAUTIFUL LOCAL PRODUCTS
ALL OUR MEATS ARE FROM FRANCE