

Au Relais du Porhoët



Friends Menu 24 € or 29 € with a plate of cheese

La Basse-Cours

(organic guillierois perfect egg, smocked duck, red cabbage salad)

8 natural oysters or 6 warm oysters with leek cream

Elder tomatoes carpaccio, organic goat cheese from Campénéac whipped cream

La Triade d'Aubergine

(aubergine and red pepper cold cream, aubergine caviar, oven baked aubergine)



Cod with Kari Gosse cream, buckwheat risotto

“Back from the sea” with butter sauce

Duck filet, Xérès vinegar and honey

Over blade bone of Charolais beef, melted shallots



Gastronomic Menu 34 € or 39 € with a plate of cheese

Le Péché Mignon du Porhoët

(Duck foie gras, smocked salmon, scallops carpaccio, warm oysters)

Snacked scallops, fava beans salad, passionfruit dressing

Duck foie gras, wild figs confit

10 oysters



Suggestion of the Chef

Beef flank steak, Sichuan peppercorn

The Fisherman Symphony, saffron pistil

(assortment of different fishes)

Saint-Pierre fillet, Champagne cream



Desserts

La Gourmandise du Porhoët : assortment of desserts

Le Plaisir du Jardinier

(Almond carrot cake, carrot and orange panna cotta, turmeric granola, sorbet)

Warm crumble of the day, scoop of ice cream

Passionfruit and raspberry soufflé

Chocolate from Tanzania lava cake, white chocolate ice cream

Traditional pastry

Crème brûlée trilogy (vanilla, yuzu, pistachio)

Fresh pineapple : plain or kirsh spirit

Dessert of the day

Ice cream and sorbet (choice of 3 scoops) :

Vanilla, caramel, coffee, black chocolate, white chocolate, palet breton biscuit

Apple, lime, strawberry, blackcurrant, passionfruit

