

# Au Relais du Porhoët



Friends Menu 24 € or 29 € with a plate of cheese  
(Sarter + main or main + dessert for 19 €)

## La Basse-Cours

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

8 natural oysters or 6 warm oysters with leek cream

Boletus mushroom veloute with chestnuts

## La Trilogie de saumon

*(Smoked salmon, salmon tartare with ginger, salmon cream with aneth)*



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  
(Sarter + main or main + dessert for 29 €)

## 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



Deer steak, red wine reduction

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

Apple pastry *(organic apples from Saint-Marcel)*

Crème brulée 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

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Menu of the day starter + main + dessert 16 €

Menu of the day strater + main or main + dessert 12 €

Served from monday evening to friday lunch, except bank holliday.

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Child Menu 10 €

Choose drink out of Coca-Cola, orange juice, lemonade, fruit cordial and water

Hors d'œuvre varié

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Pan cooked steak

or

Fish filet

(served with vegetables)

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Ice cream, sorbet or chocolate mousse cake