## LE SAFRAN

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~~~ Starters ~~~
César Salad (lunch only) ..... €22
Fish soup (E) ..... \(€ 16\)
Colourful chicory and lamb's lettuce salad with citrus fruit and prawns, (C) (8) ..... €20 avocado and walnuts
\(\approx\) Crab meat with Espelette pepper and passion fruit ..... €26
Semi-cooked foie gras with hazelnut crumble and pumpkin chutney ..... €28
® Cauliflower cream, scallop tartare and pepper tapenade ..... (5) ..... €24
~~ Shellfish ..... ~~(ㄷ) (a)
\(\approx\) Plate of 6 oysters from the Presqu'Île de Rhuys ..... €16
2 Plate of 9 oysters from the Presqu'lle de Rhuys ..... \(€ 19\)
2 Plate of 12 oysters from the Presqu'Île de Rhuys ..... €22
』 Plate of shrimps (12) ..... €18
Selection of seafood (4 oysters, 6 shrimps, queen scallops, whelks) ..... €28
Seafood platter (only if booked the day before) ..... \(€ 70\)
~~ Vegetarian dishes
』 Poke bowl with vegetarian falafels ..... \(22 €\)
Vegetarian burger ..... 24€
Linguine with gambas, neapolitan basil sauce and pine kernels ..... €26
Mussels marinières, french fries and/or salad © ..... \(€ 22\)
Scallops, brocolis mousseline, beetroot, turmeric beurre monté ..... \(€ 32\)
Whole plancha sea bream, mango sauce vierge ..... €34
Brill steak, black garlic sauce, fricassée of seasonal vegetables ..... € 36
Saddle of lamb with a shoulder of lamb kromesky fritter, thyme and cumin gravy ..... €34
Pan-fried fillet of beef with Sichuan pepper ..... €36
Fillet of duck, persimmon and quince, with a honey sauce ..... \(€ 32\)
Breizh crispy chicken burger and avocado ..... €28
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Desserts
Coffee with a selection of petits fours ..... €12
Vanilla crème brulée ..... €10
Chilled poached apples with chouchen, dates and pecan crumble © ..... $€ 12$
® Orange and grapefruit salade with elderflower (\%) ..... €10
Seasonal fresh fruit salad (8) (이 ..... $€ 10$
Mandarin orange Earl Grey Baba with Orange Blossom ..... €12
Chestnut and pear Mystery ..... $€ 12$
Pavlova style citrus fruits for two to share ..... €24
Tasty coffee dessert, tonka and organic red beer from Surzur ..... $€ 14$
Mango, ginger and Peruvian chocolate bites ..... $€ 16$
Organic chocolate with coconut sugar from Alain Chartier (MOF)

Origin of our meat: from France except the lamb, which is from Ireland. Allergens: the list of "Allergenic" products is available using the QR code or from the Maître d'Hôtel.
All our dishes may contain traces of the 14 major allergens.

We can replace the dishes on your menu with orange or green coloured dishes for no extra charge Supplement for "all-inclusive" customers wishing to dine à la carte: from €3 for the Starters \& Desserts $€ 6$ for main dishes, $€ 13$ for the seafood platter, $€ 12$ for the beef and $€ 22$ for the tasting menu.

Net prices in Euros including VAT, service included.

