













# LE SAFRAN











Xavier JEGOUX, Head Chef, present his Safran Menu





## ~~~ Starters ~~~

Carrot soup with cumin 	€16
 Variation of courgette and pine nuts 	€17
Fish showder	€14
 Carpaccio of gambas and pickels of vegetables 	€21
Fresh corail lentils with Iberian ham  	€18
Langoustines, artichoke and saffron in harmony  	€22
 Caesar salad 	€17
Seaside foie gras, confit of kombu with yuzu 	€20

## ~~ Shellfishes ~~

 Plate of 6 oysters from the rhuys peninsula  	€16
 Plate of prawns 12 pieces)  	€18
 Plate of langoustines (8pieces)  	€22
Mixed seafood (4 oysters, 6 prawns, 4 langoustines)  	€34
Seafood platter (order 24 hours in advance)  	€70

## ~~~ Vegetarian dishes ~~~









 Vegetable kebabs with three condiments 	€20
 Creamy black rice with seasonal vegetables 	€22

## Wellness dishes

 lactose free












 gluten free

## ~~~ Dishes ~~~

Mussels in white wine or cream sauce, fresh fries 	€19
 Cod, spring peas, coconut milk emulsion 	€28
Sole meunière, small capers, choice of garnish 	€48
Breizh burger with tome de Rhuys cheese	€22
Veal roast and its fricassée of young vegetables 	€32
 Duck tournedos and potato rosette sangria reduction 	€30
Beaf rib to share (2 people) blue cheese sauce, garnish to choice 	€60

**Choice of garnish** : market vegetables, rice risotto, mashed potatoes, fresh chips, green salad, linguine

## ~~~ Desserts ~~~

Crème Brûlée with Bourbon vanilla 	€10
Strawberry macaroon 	€12
 Seasonal fruit garden  	€10
Revamped Pavlova with red fruits and pistaches 	€14
Bergamote baba with island fruits and spices	€14
 Chocolate and raspberry pleasure  	€12
 Cara Breizh with red fruits 	€16
Gourmet coffee	€10

Origin of our meat : French origin except for the sheep which are for irish origin

All our our dishes are likely to contain traces of the 14 major allergens.

Allergens : the list of « allergenic » products is available with the attached QR Code or from our Maîtres d'Hôtel

If you wish, you can replace the dishes on the menu with the dishes from the « à la carte menu » shown in orange.  
Extra charge for package guests who wish to eat « à la carte » : +€3 for Starters, Shellfishes and Desserts/ +€6 for mains/  
+€15 for seafood platter/ +€15 for Tasting menu

Prices are net, VAT and service charge included.

## Wellness dishes

 lactose free

 gluten free

Scan for  
the allergen  
list

