

la butte

1952



RUE DE LA MER

PLOUIDER



Producing honest flavours; making the most of rigorously-selected ingredients while respecting their true taste, and using them with care in recipes that evolve with the times or with a passing inspiration: simple, elegant and accessible.

Nicolas Conraux

TERRE NOURRICIERE 89,00

Ham, cheese and egg crispy crêpe
Organic tomato with fermented tomato leather and basil
Sustainably-caught fish from the Finistère coas
Sustainably-farmed meat
Organic peach and cerdon rosé granita
Crispy lace crêpe with salted-butter caramel

FORCE DU VIVANT 120,00

Ham, cheese and egg crispy crêpe
Léguer trout confit with fresh garden herbs
Trap-caught lobster with hispi cabbage
Sustainably-caught fish from the Finistère coast
Sustainably-farmed meat
Field-grown Cléder raspberries and herb sorbet
Crispy lace crêpe with salted-butter caramel

CHEMINS DE TRAVERSE (VEGAN) 89,00

Foreshore : seaweed and hemp
Organic tomato with fermented tomato leather and basil
Tréfléz cauliflower
Local vegetables with warm saffron vinaigrette
Organic peach and cerdon rosé granita
Herb ices with kombucha vinegar

**sans oeuf, pauvre en gluten, sans lactose, sans viande, sans poisson*

SAISON CLAIRE 180,00

Ham, cheese and egg crispy crêpe
Léguer trout confit with fresh garden herbs
Warmed Lilia oysters with Breton buckwheat
Trap-caught lobster with hispi cabbage
Sustainably-caught fish from the Finistère coast
Sea-farmed abalone with Pouldreuzic saffron
Sustainably-farmed meat
Field-grown Cléder raspberries and herb sorbet
Crispy lace crêpe with salted-butter caramel

Cheese plate 22,00

Selected and aged by Sten Marc

À LA TABLE DE JEANNE-YVONNE

Warmed Lilia oyster with Breton buckwheat 38,00

Sea-farmed abalone with Pouldreuzic saffron and Jerusalem artichoke 52,00

Sea-farmed abalone with Pouldreuzic saffron and Jerusalem artichoke 88,00

Trap-caught lobster with hispi cabbage 92,00

Sustainably-farmed meat 58,00

Cheeses selected and aged by Sten Marc 22,00

Soufflé of Breton far with Madagascar vanilla ice cream 28,00

MENU FOR CHILDREN UNDER 12 38,00

Ham, cheese and egg crispy crêpe

Smoked Léguer River trout

Culoiselle chicken with local vegetables

Benjamin's ice cream or sorbet in a home-made cone

Crispy lace crêpe with salted-butter caramel

We recommend that all members of your party order the same menu.



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www.labutte.fr