

# 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.*

*Solène & Nicolas Conraux*

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TERRE NOURRICIERE \* 92,00

Ham, cheese and egg crispy crêpe  
Lightly confit smoked Leguer trout  
Trap-caught cuttlefish  
Sustainably-caught fish from the Finistère coast  
Rhubarb preserves with elderflower  
Crispy lace crêpe

*\*this menu is not available on Saturday evenings or the eves of public holidays*

FORCE DU VIVANT 134,00

Ham, cheese and egg crispy crêpe  
Lightly confit smoked Leguer trout  
Aged Plouider veal  
Trap-caught cuttlefish  
Sustainably-caught fish from the Finistère coast  
Sustainably-farmed meat  
Rhubarb preserves with elderflower  
Crispy lace crêpe

CHEMINS DE TRAVERSE (VÉGÉTAL\*) 120,00

Marine fennel and pollen  
Seashore, seaweed and hemp  
Garden vegetables  
Tangy celery  
Mycelium and mushroom  
Local vegetables with warm vinaigrette  
strawberries and cauliflower  
Dairy-free ice cream

*\*egg-free, gluten-free, lactose-free, meat-free, fish-free*

SAISON CLAIRE 192,00

Ham, cheese and egg crispy crêpe  
Foreshore : seaweed and hemp  
Lightly confit smoked Leguer trout  
Trap-caught cuttlefish  
Sustainably-caught fish from the Finistère coast  
Petals of line-caught pollock  
Sustainably-farmed meat  
Lobster, beurre noisette  
Rhubarb preserves with elderflower  
Crispy lace crêpe

Cheeses from our region selected 25,00  
and aged by Sten Marc

*We recommend that you choose a single menu for all the guests*

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## WINE PAIRINGS

Our Sommelier Guillaume invites you to enjoy his discoveries

2 glasses	42.00
3 glasses	62.00
4 glasses	78.00
5 glasses	98.00

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## NATURAL BEVERAGE'S PAIRING

As part of our commitment, we also suggest a pairing of fermented drinks to complete the experience.

4 Glasses of natural bergerage's	42.00
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## À LA TABLE DE JEANNE-YVONNE

Petals of line-caught pollock (Starter)	62.00
Lobster, beurre noisette (Main course)	110.00
Cheeses from our region selected and aged by Sten Marc	25.00
Soufflé of Breton far with Madagascar vanilla ice cream	28.00

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CHILDREN (UNDER 12) 45.00

Ham, cheese and egg crispy crêpe  
Smoked Léguer River trout  
Sustainably-farmed meat with local vegetables  
Benjamin's ice cream or sorbet in a home-made cone  
Crispy lace crêpe



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www.labutte.fr

*Prices in Euros (VAT and service included) We accept: Direct debit, Visa, Mastercard, American Express, cash, cheques, and chèques vacances  
All of our ingredients are traceable and may contain potential allergens such as gluten, peanuts, and nuts. Ask to see the list of potential allergens.*