

Comptoir

LA BUTTE 1952

RUE DE LA MER
PLOUIDER

Le Comptoir is just the kind of meeting-place we love, where local, fresh and seasonal ingredients are used to prepare each dish with loving care.

Nicolas and Solène Couaux

APERITIFS

Gin Bombay Tonic 20cl	11.80
Kir royal 12,5cl	12.50
Kir breton 12,5cl	6.50
Whisky 4cl	9.50
Martini 4cl	6.00
Breton «Ty Jaune» Pastis	7.20
Cocktail of the Day 20cl	11.80
Peach or Blackcurrant Kir 12,5cl	5.20
Kerveguen dry cider 12,5cl	6.00
Spritz 16cl (Apérol, Prosecco and sparkling water)	11.80
Devaux Grande Réserve Champagne	11.80 / 12cl 63.00 / 75 cl
Bonotto Delle Tezze Prosecco (dry, slightly sparkling)	6.00 / 12cl 27.00 / 75 cl

BEER

D'istribilh (lager/Plouider)	6.50
D'istribilh (amber ale/Plouider)	6.50
D'istribilh (white ale/Plouider)	7.00

NON-ALCOHOLIC DRINKS

Nectar & juice of the day	5.80
Cryo water, still or slightly sparkling 75cl	4.40
Phénix sparkling lemonade 25cl	4.80
Cola / Zero Cola 33cl	4.80
Glass of artisanal apple juice	4.00
Ginger beer 25cl	4.80

TO SHARE

Sliced ham 80g	12
Cheeses selected and aged by Sten Marc <i>4 different cheeses</i>	13
Aperitif platters: <i>For a minimum of 2 people</i>	
Terre et Mer <i>seaweed sausage, smoked fish, seaweed butter and tartar</i>	7,50/ person

MENUS

STARTER MAIN COURSE
DESSERT
– 35

STARTER MAIN COURSE
– 28,50

MAIN COURSE DESSERT
– 26.50

STARTER – 15
MAIN COURSE – 21.50
CHEESE PLATE – 13
DESSERT – 10.50

Menu for children under 12

STARTER MAIN COURSE
DESSERT
– 22

STARTER AND MAIN
COURSE OR MAIN
COURSE AND DESSERT
– 18

STARTERS

Acidulous artichoke Camus or Our signature crispy ham, egg and cheese crêpe or La Butte terrine, onion compote and Port wine reduction or Salad of smoked léguer trout with lemon sauce or Summer salad with blue lobster (+9.00)
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MAIN COURSES

Small boat fishing and vegetable or Paimpol coconut tempeh and vegetables from our neighbours <i>Egg-free, gluten-free, lactose-free, meat-free, fish -free vegetable dish</i> or Rational farmed meat and roast potatoes or Jeanne Y's lobster stew and fresh vegetables (+52.00)

DESSERTS

Roasted apricots, verbena and white cheese sorbet or Candied rhubarb and vegetable cream <i>Low gluten, egg-free and lactose-free vegetable dessert</i> or Lavender egg cream or Plate of cheeses selected and matured by Sten Marc (+2.50)
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DRINKS

ROSÉ WINE

IGP Côteaux du Verdon 2022 Daï ! 2022 Domaine Myrko Tépous	36.00
Rosé of the day 12,5cl	7.00

WHITE WINE

Vouvray «Grande Année» 2012 Domaine Brédif 12,5 cl 8 75cl 39
Sauvignon Blanc «Attitude» 2022 Pascal Jolivet 12,5cl 7.50 75cl 36
Mâcon Réserve Personnelle 2020 Domaine Régnard 12.5cl 8 75cl 39
Muscadet Sèvre et Maine 2022 Domaine Luneau-Papin 12.5cl 6.50 75cl 30
AOP Corse «Le APs du Cerf» 2022 Domaine Vico 12.5cl 8 75cl 37
IGP Pays d'Oc «Viognier» 2022 Domaine Florès 75cl 34

ROUGES

Chiroubles 2022 Domaine La Grosse Pierre 12,5cl 8.50 75cl 38
Faugères 2021 Domaine Binet Jacquet 12cl 9 75cl 40
Bordeaux Côtes de Bourg 2020 Château Grand Launay 12cl 7 75cl 30
IGP Méditerranée «Le gras c'est la vie «2022 Nelly et Arnaud De Boel 12cl 7.50 75cl 32
Minervois 2022 «Arbalète and Coquelicots» Domaine Jean Baptiste Senat 75cl 38
Macon «réserve personnelle» 2021 Domaine Régnard 75cl 39

LIQUEURS

Infused rum of the day 4cl	7.20
Ron Diplomatico Reserva 4cl	7.20
Nussbaumer liqueur of the day	7.20

COFFEE

Espresso, Americano	3
Caffee with milk	3.40
Cappuccino	4
Decaf	3.20
Hot chocolate	5

TEA

<i>Emile Auté, French-grown organic teas</i>	4.20
Green tea blueberries almonds	
Gunpowder green tea <i>feuilles taniques</i>	
Berry rooibos <i>berry notes</i>	
Earl Grey black tea <i>bergamot</i>	
Wild berry black tea <i>apple, strawberry, blueberry, blackberry and blackcurrant</i>	

HERBAL TEA

<i>L'Amante Verte, French-grown organic herbal teas</i>	4.20
Lemon verbena	
Lemon balm or sage from Breton tea producer Emile Auté	
Garden mint	

Bib Gourmand

This distinction is awarded by the Michelin Guide inspectors to "good quality, good value restaurants".

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PAYMENT

Prices in Euros (VAT and service included) We accept cash, cheques, Visa and Mastercard, and chèques

Requests for changes to menu items will result in the application of a surcharge.

Dessert orders made after the meal has begun will be charged at the à la carte price.

Our menu items may contain potential allergens including gluten, peanuts, nuts, etc. Please ask to see the list of

Our restaurant is accessible to persons of limited

www.labutte.fr