la butte



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

Solène & Nicolas Conraux

DÉCOUVERTE

Complete Kraz «salted crispy crepes» Seashore, seaweed and hemp Scallops in tangy tartare Fermented celery Sustainably-caught fish from the Finistère coast Apples with verjus (green-juice), citrus Bachès Crispy lace crêpe

ΕΧΡΈΚΙΕΝΟΕ

Complete Kraz «salted crispy crepes» Seashore, seaweed and hemp Mackerel, umami condiment and beurre blanc Scallops in tangy tartare Fermented celery Potato and Melanosporum truffles Sustainably-farmed meat Preserved fruit, lerigs and kouzou Crispy lace crêpe

PRÉSERVER (VÉGÉTAL*)

Marine fennel and pollen Seashore, seaweed and hemp Garden, young shots and smocking Fermented celery Cauliflower and condiments Mycelium and mushroom Preserved fruit, lerigs and kouzou Ente plums and frozen vegetable yoghurt

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

128,00

98,00

148,00

Menu created according to the inspiration of the chefs and served on our kitchen host table.

*on reservation for 2 to 4 people

For a better experience, we advise you to take the same menu for the whole table.

IN ADDITION TO YOUR MENU	
Sylvain's farmed abalone in Plouguerneau (2 pieces in addition to the menu)	42,00
Sylvain's farmed abalone in Plouguerneau (2 pieces in addition to the menu)	52,00
Sustainably-farmed meat (in addition to your menu)	32,00
Cheeses from our region selected and aged by Sten Marc	25,00

WINE PAIRINGS

Our Sommelier Guillaume invites you to enjoy his discoveries

glasses	42.00
glasses	62.00
glasses	78.00
glasses	98.00
	glasses glasses

NATURAL BEVERAGE'S PAIRING

Our living drinks are made with our own ferments, the rhythm of the seasons and our imagination... We invite you to discover them.

4 glasses

52.00

45.00

CHILDREN (UNDER 12)

Ham, cheese and egg crispy crêpe

Smoked Léguer River trout

Sustainably-farmed meat with local vegetables

Benjamin's ice cream or sorbet in a homemade cone

Crispy lace crêpe



PLOUIDER

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.