





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

Nicolas and Solène Conraux

## TO SHARE

Sliced ham 80g	12
Cheeses selected and aged by Sten 4 different cheeses	13
La Butte Terrine	14
Aperitif platter : For a minimum of 2 people Olivier Hélibert's sausage and salami, self-smoked Leguer trout and Roscoff seaweed tartar	7,50/ pers.

As every gourmet knows, a good recipe, no matter how sophisticated, starts with good produce. And behind that, of course, are good producers, passionate about their profession and practicing it with a kind of inspiration that appeals to chef Nicolas Conraux and his team.

MENU

STARTER . MAIN COURSE . DESSERT — 35

STARTER . MAIN COURSE — 28,50

STARTER . MAIN COURSE — 26,50

STARTER	15,00
MAIN COURSE	21,00
DISHES TO SHARE FOR 2, per pers	
Seefood hot pot	35.00
Lobster stew	41.00
CHEESE PLATE	13,00
DESSERT	10,50

STARTERS

Seasonal veloute

or

Our signature crispy ham, egg and cheese crêpe

or

Preserved leeks from our neighbours

or

Inshore mackerel

## MAIN COURSES

## Rational farmed meat, vegetables from our neighbors and roast potatoes

or

Paimpol coconut tempeh and vegetables from our neighbours Egg-free, gluten-free, lactose-free, meat-free, fish-free vegetarian dish

or

Small boat fishing, vegetables from our neighbours and roast potatoes

or

Lobster stew (+22,00/pers)

Main course to share for two

Seefood hot pot (+16,00/pers)

DESSERTS

Our desserts selection from the fournil a waste dessert, it is a extra charge (+ 10/ plate)

or

Plate of cheeses selected and matured by Sten Marc

STARTER . MAIN COURSE . DESSERT – 22 STARTER . MAIN COURSE OR

MAIN COURSE . DESSERT - 18



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



RUE DE LA MER PLOUIDER

## PAYMENT

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

Each change at your request will incur an additional charge.

Any dessert ordered during the meal will be billed à la carte.

The products on our menu may contain allergens, gluten, peanuts, nuts... This list is available on request.

www.labutte.fr

PRM-accessible establishment