

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

DÉCOUVERTE 98,00

Complete Kraz «salted crispy crepes»

Foreshore, seaweed and hemp

Mussels, garden fennel

Fermented celery

Fish with umami condiment and white butter or

*Lobster in 3 services

**lobster 58€ in 3 pieces lobster 58€*

Plum and smoked sage

Breton far soufflé

This menu is only available on Saturday lunchtimes and Sunday lunchtimes until 25/08/2024.

EXPÉRIENCE 148,00

Complete Kraz «salted crispy crepes»

Foreshore, seaweed and hemp

Mussels, garden fennel

Fermented celery

Salted-meadow lamb with wild garlic

Sylvain's abalone farm

Fish with umami condiment and white butter or

*Lobster in 3 service

**lobster 58€ in 3 pieces 58€*

Preserved Strawberries

Breton far soufflé

PRÉSERVER (VÉGÉTAL*) 128,00

Sea fennel and pollen

Foreshore, seaweed and hemp

Artichokes and black lemon

Fermented celery

Cauliflower with condiments

Mycelium and mushroom

Preserved Strawberries

Dairy-free ice cream

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

TABLE DES CHEFS * 180,00

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 42,00
(2 pieces in addition to the menu)

Sylvain's farmed abalone in Plouguerneau 52,00
(2 pieces in addition to the menu)

Sustainably-farmed meat 32,00
(in addition to your menu)

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

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

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

CHILDREN (UNDER 12) 45.00

Live and share the experience of an identical menu for your entire table

*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.*



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www.labutte.fr

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