

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 Conraux

TO SHARE

Sliced ham 80g	12
Cheeses selected and aged by Sten <i>4 different cheeses</i>	13

La Butte Terrine	14
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Aperitif platter : <i>For a minimum of 2 people</i> <i>Olivier Hélibert's sausage and salami,</i> <i>self-smoked Leguer trout</i> <i>and Roscoff seaweed tartar</i>	7,50/ pers.
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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
— 36

STARTER . MAIN COURSE
— 29,50

STARTER . MAIN COURSE
— 27,50

STARTER	15,00
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MAIN COURSE	22,00
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DISHES TO SHARE FOR 2, per pers.

Seafood hot pot	29.00
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CHEESE PLATE	14,00
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DESSERT	11,00
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STARTERS

Seasonal vegetables

or

Our signature crispy ham, egg and
cheese crêpe

or

Grilled octopus and cabbage from
our neighbours

or

Oysters from Legris n°3 (6 pcs)
Plouguerneau

or

Scallops in shell (3 pcs), stream
ginger (+4,00)

MAIN COURSES

Small boat fishing, vegetables from
our neighbours
and roasted potatoes

or

Hemp from Plouescat, artichoke and
shiitake mushrooms

*Egg-free, gluten-free, lactose-free,
meat-free, fish-free vegetarian dish*

or

Rational farmed meat, vegetables
from our neighbours
and roasted potatoes

or

Local Meat burger
(+3,00/pers)

or

Scallops in shell (5 pieces), steam
ginger and Farz Du (+8,00)

Main course to share for two

Seafood hot pot
(+16,00/pers)

DESSERTS

Our desserts selection from the
fournil

*a waste dessert, it is a extra charge
(+ 10/ plate)*

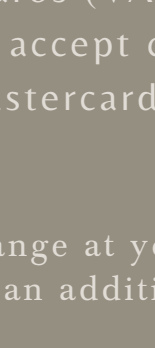
or

Plate of cheeses selected and
matured by Sten Marc (+3,00)

Menu for children under 12

STARTER . MAIN COURSE .
DESSERT
— 22

STARTER . MAIN COURSE
OR
MAIN COURSE . DESSERT
— 18



Bib Gourmand

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



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PLOUIDER

PAYMENT

Prices in Euros (VAT and service
included) 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