## la butte

RUE DE LA MER PLOUIDER

cipes that evolve with the times or with a passing inspiration: simple, elegant and accessible.

Solène & Nicolas Conraux

using them

Producing honest flavours; making the most of rigorously-selected ingredients

while and u

DÉCOUVERTE

2024 tomatoes, basil

Catch of the day

EXPÉRIENCE

Glaz oysters

mushrooms

Catch of the day

Coco de Paimpol beans

PRÉSERVER (VÉGÉTAL\*)

Tomatoes 2024, basil

Cauliflower, parsley

TABLE DES CHEFS \*

\*on reservation for 2 to 4 people

Seaweed

Asparagus

Mycelium

The foreshore

Seaweed

Seaweed

respecting their true taste,

care

in

98,00

148,00

128,00

180,00

42,00

52,00

32,00

25,00

42.00

62.00

78.00

98.00

our

52.00

45.00

with

Mussels from Les Abers and lion's mane mushrooms

Coco de Paimpol beans

Blackberries from the back roads

Dentell

This menu is not available on Saturday evening

2024 tomatoes, basil
Mussels from Les Abers and lion's mane

Farmed abalone
Blackberries from the back roads
Lace Crepe

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

Menu created according to the inspiration of the

chefs and served on our kitchen host table.

Apples from our garden, tarted up with verjuice

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

selected and aged by Sten Marc

IN ADDITION TO YOUR MENU

(2 pieces in addition to the menu)

(2 pieces in addition to the menu)

Sustainably-farmed meat

Cheeses from our region

(in addition to your menu)

WINE PAIRINGS

his discoveries

2 glasses

3 glasses

4 glasses

4 glasses

Sylvain's farmed abalone in Plouguerneau

Sylvain's farmed abalone in Plouguerneau

5 glasses

Our living drinks are made with our ferments, the rhythm of the seasons and

imagination... We invite you to discover them.

Our Sommelier Guillaume invites you to enjoy

CHILDREN (UNDER 12)

NATURAL BEVERAGE'S PAIRING

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.

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

E LA ME DUIDER

www.labutte.fr