

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>	14
La Butte Terrine	14

Aperitif platter : 8,50/
pers.
For a minimum of 2 people

Olivier Hélibert's sausage and salami,

self-smoked Leguer trout

and Roscoff seaweed tartar

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

— 37,50

STARTER . MAIN COURSE

— 30,50

STARTER . MAIN COURSE

— 29,00

STARTER 15,00

MAIN COURSE 22,00

JEANNE-YVONNE'S 46,00 the half lobster

LOBSTER STEW 66,00 the lobster

DISHES TO SHARE FOR 2, per pers.

Seafood hot pot 29.00

CHEESE PLATE 14,50

DESSERT 11,00

STARTERS

Tomato gazpacho with koji

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

MAIN COURSES

Small boat fishing, vegetables of the moment

or

Vegetable cake, wild garlic, and miso white

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

or

Rational farmed meat, vegetables from our neighbours

or

Local Meat burger
(+3,00/pers)

or

Jeanne-Yvonne's lobster stew
(+24,00 the half lobster)
(+ 42,00 the lobster)

Main course to share for two

Seafood hot pot
(+12,00/pers)

Fish, shellfish and cooking vegetables in a miso broth

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 (+3,50)

Menu for children under 12

STARTER . MAIN COURSE .

DESSERT

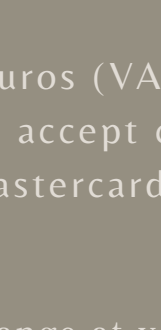
– 23

STARTER . MAIN COURSE

OR

MAIN COURSE . DESSERT

– 19



Bib Gourmand

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


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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