

APERITIFS

Americano [17cl]	11 €	Suze [6cl]	5 €
Apérol Spritz [12cl]	9 €	Campari [6cl]	6 €
Mojito [12cl]	10 €	Kir Breton (made with cider) [12cl]	5 €
Fruit Cocktail [17cl]	7 €	Kir [12cl]	6 €
Ricard, Pastis [2cl]	4 €	Kir Royale (made with Champagne) [12cl]	11 €
Red or White Martini [6cl]	6 €	Gin, Vodka, Rum [4cl]	7 €
Port, Pineau, Muscat [8cl]	6 €		

MENU à 31 €

Sardine rilette with rosemary, or 7 Paimpol Oysters,
or Traditional Fish Soup, or Crispy Goats Cheese Salad with Honey

Supreme of free-range Guinea Fowl with chips or vegetables of the day
or Cod with vegetables of the Day

Dessert of your choice from the blackboard

STARTERS

Soup of the Day : See blackboard	9 €
Home-made Traditional Fish Soup	9 €
Home-Smoked Salmon	15 €
Sardine Rillettes	11 €
Belotta Ham	23 €
House Pate	12 €
Home-made Foie Gras	18 €
Sliced Melon with Pata Negra	13 €
Buffalo Mozzarella and Tomatoes served with organic Olive Oil and Basil	13 €

PASTA DISHES

Creamy Saffron Tagliatelle with
Home-Smoked Salmon
14 €

Tagliatelle with Scallops
14 €

SALADS

Salade Terre & Mer : Foie Gras, Smoked Duck, Scallops, Smoked salmon, Langoustine, Prawn Salad	19 €
Crispy Goat Cheese Salad with Honey	12 €
Warm Fricassee of fine Green Beans and red Roscoff Onions	11 €
Grilled Chicken Caesar Salad	15 €

OMELETTES

Plain 10 €

Your Choice 11 €

Mushroom / ham / cheese / chives

SIDE DISHES

French Fries	5 €
Green Salad	5 €

MUSSELS

According to availability

Marinière
A la Crème
Curry
Rocquefort
Sauce

SEAFOOD

Bowl of Winkles	10 €
Bowl of Whelks	10 €
Plate of Prawns	11 €
6 Oysters Belle de Paimpol n°3	11 €
9 Oysters Belle de Paimpol n°3	15 €
12 Oysters Belle de Paimpol n°3	19 €
Langoustines 250 Gr See Blackboard From Le Guilvinec	
Langoustines 400 Gr See Blackboard From Le Guilvinec	
Seafood Platter for one	40 €
4 oysters n°3, ½ Crab, langoustine, prawns, winkles, whelks	
Seafood Platter for two	75 €
8 oysters n°3, 1 Crab, langoustine, prawns, winkles, whelks	
Crab or Spider Crab	18 €
Breton Lobster	See Blackboard

Sea Food available to Take away

During the Summer Season, our national Bronze medal winning
ecaille can prepare your own Seafood Platter to take away.

To reserve by email contact
reception@grand-hotel-des-bains.com
or by telephone, call the Brasserie directly on 02 98 79 30 70.

Only in summer period.

VEGETARIAN

12 €

Dish

FISH OF THE DAY

See blackboard

MEAT

Grilled Entrecote
served with the sauce of your choice

23 €

Thyme Roasted Lamb

21 €

Tartare of Salers Beef

18 €

CHILDREN'S MENU

Minced steak or fish,
served with chips or vegetables,
Drink and Dessert

Plat + Dessert + Beverage

15 €

DESSERTS

See the Blackboard
for Today's Choice

Prix TTC, service compris