



B SIGNATURE
Hotels & Resorts

4 courses menu

Bomlot Salmon, avruga
Small peas gazpacho, lime, fennel

Back of cod
*Parsley juice and young garlic, smoked croquette,
sundried tomato*

Medallions of lamb, sundried shoulder
*Artichoke, chanterelle mushrooms,
Sliced juice*

A plate of four matured cheeses
From Fabien Gergaud, La Fromagerie in Missillac

*15 € extra per person in addition of dessert
or 5€ extra per person instead of dessert*

Strawberry marshmallow « Mara des bois »
coconut, passion fruit

85€ per person
Net price



Domaine de la
Bretosche

BY B SIGNATURE
Hotels & Resorts

5 courses menu

Dublin bay prawn carpaccio, pan-sauteed foie gras
Licorice, green celery, apple fruit and mizuna

Back of bass
Cepe mushrooms, smoked aubergine, parmesan cheese

Fillet of beef
*Bearnaise of bisque juice, sun-dried rat potatoes,
chicory from Brittany*

Appenzeller crisp, small pumkin fine mousse

Pear from the orchard, Briere honey
Breton shortbread, lemon, verbena

95€ per person
Net price



**RELAIS &
CHATEAUX**