

## LE PLATEAU DE FRUITS MER 40 € *Par Personne*

*Huitres du Parc de l'île aux Moines n° 1 et n°3, Crabe, Moules, Langoustines, Crevettes, Bigorneaux, Bulots, Amandes, Palourdes.*

<i>A Dozen Oysters n°1 from "L'Île aux Moines" oyster Bed</i>	24 €
<i>A Dozen Oysters n°3 from "L'Île aux Moines" oyster Bed</i>	15 €
<i>Smoked &amp; Gravlax Salmon Duo "by our courtesy", cream of dill</i>	20 €
<i>Dublin Bay Prawns Bush from our coasts</i>	28 €
<i>Sea Salad "roasted Dublin Bay Prawns Tails &amp; braised Calves' Sweetbreads with caramelized Dressing"</i>	24 €
<i>Stuffed Queen Scallops or Clams "on a bed of Salt from Guérande"</i>	15 €
<i>Pan-fried Sea Scallops with cream of Vegetables</i>	22 €
<i>Sea Scallops Salad with Citrus Fruits</i>	22 €
<i>Fresh Frogs' Legs "Simply sprinkled with chopped parsley &amp; garlic"</i>	24 €
<i>Fish Soup with Croûtons &amp; a red mayonnaise with garlic Sétoise-style</i>	15 €
<i>Half-cooked Duck Foie Gras &amp; a spiced Wines Caramel sauce</i>	16 €
<i>Shared Delight "Foie Gras, smoked salmon, langoustines tails, roasted goat cheese"</i>	22 €
<i>Langoustines tails &amp; Sea Scallops Ravioli "emulsion of crustacean sauce with basil"</i>	26 €
<i>Alexandra Salad, foie gras, lobster, smoked salmon</i>	29 €

### *Le chef vous propose*

*flaked crab from le Croisic 22 €*

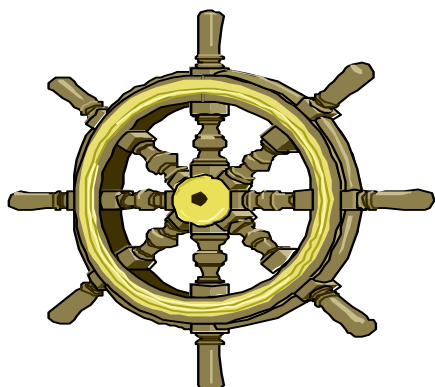
*Fresh Frogs' legs 24 €*

*Earth & sea salad*

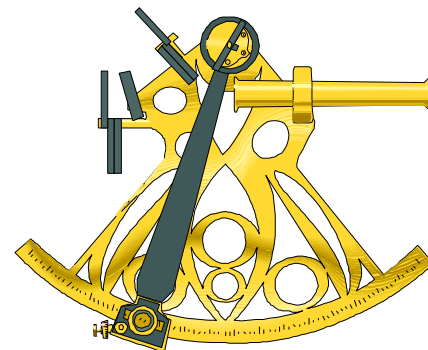
*« Roasted & braised calves 'sweetbreads' » 24 €*

*« Tous nos plats sont préparés au sel de Guérande »*

<i>BlueLobster from Brittany Roasted in Shell, coral sauce with tarragon (600 g)</i>	
<i>Sea Bass in salt crust from Guérande 1 kg (2 people)</i>	61 €
<i>Sea Bass Fillet Grilled Skin-side with butter, white wine &amp; shallot sauce</i>	24 €
<i>John Dory Fillet with shellfish dressing with sweet curry</i>	25 €
<i>Grilled Turbot with Sauce Hollandaise (butter, egg yolk &amp; lemon juice)</i>	29 €
<i>Monkfish Medaillons, fresh thyme flower juice</i>	22 €
<i>Sole Meunière, Seasonal Minced Vegetables</i>	28 €
<i>Red Mullet Fillets Stew</i>	20 €
<i>"Rizotto paella-style with cuttlefish, Parmesan &amp; chorizo"</i>	
<i>Poached Turbot with Beurre Blanc (butter, white wine &amp; shallot sauce)</i>	29 €



*L' établissement  
n' accepte plus les  
Chèques*



## *Régional Menu*

*29 €*

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*Home-made Half-cooked Duck Foie Gras  
Apple Chutney & a spiced wines caramel sauce*

*A Dozen Oysters n°3 from "L'Ile aux Moines"*

*Smoked & Gravlax Salmon Duo  
prepared by our courtesy, cream of dill*

*Alexandra Salad,  
Foie Gras, vegetable mousse, cured ham, stewed tomatoes*

*"Coming back from the market" Suggestion*

*\*\*\*\*\**

*Sea Bass Fillet Grilled  
with beurre blanc (butter, white wine & shallot sauce)*

*Red Mullet's fillets Stew  
"Rizotto paella-style with cuttlefish, parmesan & chorizo"*

*Thick Piece of Beef pan-fried with blackcurrants  
Monkfish Medaillons with cream of Langoustines*

*Thick piece of fresh cod with shellfish*

*\*\*\*\*\**

*Sponge Cake in Rum with passion fruits*

*Seasonal fresh fruits Minestrone*

*Custard Cream with exotic flavours & a top of caramelized sugar*

*Sweet with chocolate*

*Dessert of the day*

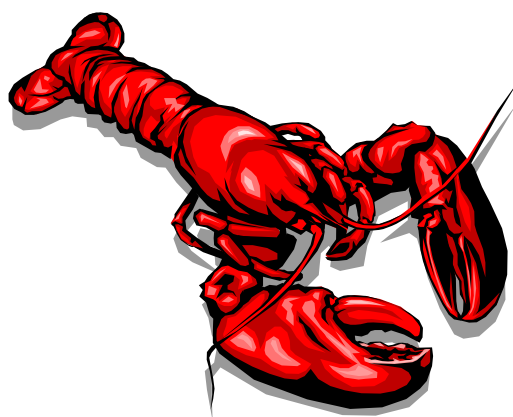


*MENU P' TIT MOUSSE*



*12 €*





*RESTAURANT*

*LE DUGUAY TROUIN*

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*Welcome*

<i>Land Young Pigeon boned &amp; just Roasted on a bed of spinach Stewed apricot and roasted almonds</i>	24 €
<i>Minced Veal Kidneys in the Old Style served rare</i>	22 €
<i>Calves' Sweetbreads fricassee with Cream sauce</i>	24 €
<i>Sautéed Tournedos garnished with foie gras &amp; morels</i>	25 €
<i>Thin Slices of Duck breast with blackcurrants</i>	20 €
<i>Thick Piece of Beef with Green or Grey Peppercorn sauce</i>	22 €
<i>Grilled Fillet of Beef sauce Béarnaise (tarragon, egg, butter, shallot, white wine)</i>	23 €



*Dessert Chaud à commander  
en début de repas  
Pour Deux Personnes Minimum*

*Soufflé à la Grande liqueur 13 € par personne*

*Prix nets T.V.A 5,5 % Comprise*



DUGUAY TROUIN

*Restaurant*



# *RESTAURANT*

## *LE DUGUAY TROUIN*





# *Menu Gourmand*



65 €

*Flaked Crab from Le Croisic "balsamic dressing"*

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*Langoustines tails Ravioli*  
*"emulsion of crustacean sauce with basil"*

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*John Dory Fillet with shellfish dressing*  
*with sweet curry*

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*Soufflé à la grande liqueur*

