

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 & Gravlox 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 & 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 & garlic"</i>	24 €
<i>Fish Soup with Croûtons & a red mayonnaise with garlic Sétoise-style</i>	15 €
<i>Half-cooked Duck Foie Gras & a spiced Wines Caramel sauce</i>	16 €
<i>Shared Delight "Foie Gras, smoked salmon, langoustines tails, roasted goat cheese"</i>	22 €
<i>Langoustines tails & 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 €

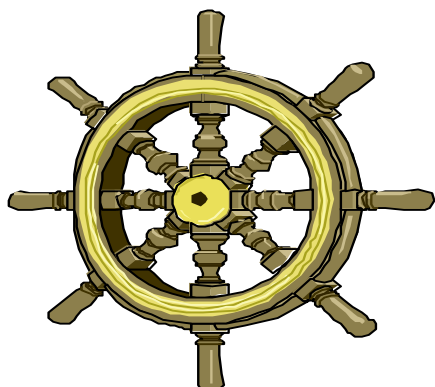
Fresh Frogs' legs 24 €

Earth & sea salad

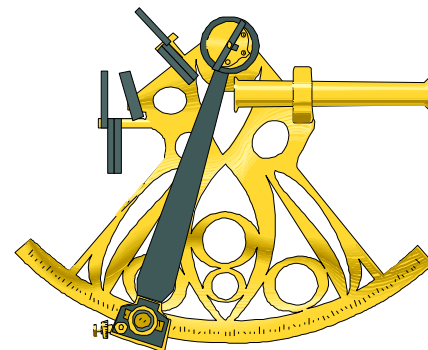
« Roasted & braised calves 'sweetbreads' » 24 €

« 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 & 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 & 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 & chorizo"</i>	
<i>Poached Turbot with Beurre Blanc (butter, white wine & shallot sauce)</i>	29 €



*L' établissement
n' accepte plus les
Chèques*



Régional Menu

29 €

*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

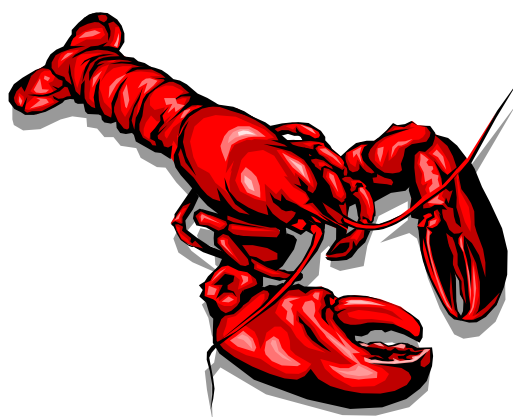
Dessert of the day



MENU P' TIT MOUSSE

12 €





RESTAURANT

LE DUGUAY TROUIN

Welcome

<i>Land Young Pigeon boned & 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 & 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"

Langoustines tails Ravioli
"emulsion of crustacean sauce with basil"

John Dory Fillet with shellfish dressing
with sweet curry

Soufflé à la grande liqueur

