

# Le Roof

r e s t a u r a n t  
PRESQU'ÎLE DE CONLEAU



You are here, facing the **Golfe du Morbihan**,  
ready to enjoy dishes inspired by the treasures of the sea...  
and the land.

Our Chef and the team offer traditional cuisine,  
crafted with **local produce, seasonal ingredients**,  
and the  **freshest catch of the day**.

Each ingredient is carefully selected,  
each plate thoughtfully prepared.

Take your time — savour, observe, share.

**Bon appétit.**

# CAPTAIN'S MENU

9 fine oysters from the Golfe du Morbihan (n°2)

*or*

Small Warm Scallops with truffle vinaigrette

*or*

Beef carpaccio with sauce and parmesan cheese



Guinea fowl, cognac sauce, roasted grapes

*or*

Monkfish medallions, roasted andouille sausage,  
duck juice sauce whipped with butter



Cheese plate with mixed salad

*or*

Plums and vanilla pie

*or*

Blueberry and sesame cake

3-course menu (1 starter) – €40

4-course menu (2 starters) – €52.50

# BUSINESS MENU

€29,90

Lunchtime only, monday to friday (excluding bank holidays)

Choice from the captain's menu:

Starter & main  
or  
Main & dessert

Microfiltred water "loz" 50 cl & expresso coffee included



# VEGAN MENU

€34

Quinoa salad, crunchy peppers and a hint of lime

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Seasonal vegetables with golden falafels

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Warm strawberries with blackberry cream



# P'TIT MOUSSE

€15,50

up to 12 years old

Fish fillet **or** minced beef steak  
served with fries, rice or seasonal vegetables

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Far breton **or** 2 scoops of ice cream

# Seafood

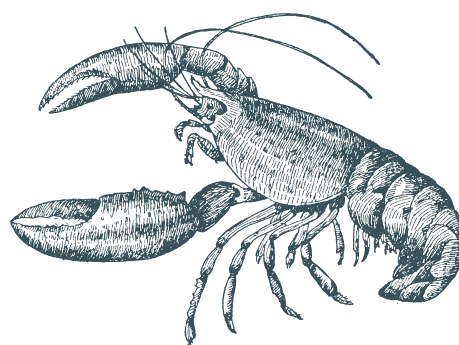
The Richard oyster-farming family has been passionately cultivating oysters and shellfish for over a century in Baden, Séné, at the heart of the Golfe du Morbihan.

	6 pcs	9 pcs	12 pcs
Oysters from the Golfe du Morbihan (n°2) _____	€13	€19,50	€26
♥ Platter of scampi (400 g) – subject to availability _____			€32,50
♥ Platter of pink prawns, homemade mayonnaise (280g) _____			€14
Bowl of whelks (300/350 g) _____			€15
Platter of sea snails (400 g) _____			€14
Crab with homemade mayonnaise (600 g) _____			€16,50
Grilled lobster from our tank - price based on size _____			€18,50 per 100 g

## Seafood platters

We carefully select our products according to the day's catch.

To enjoy on site  
or take away on order.



**The sailor's platter** \_\_\_\_\_ €32,50  
5 oysters (n°2), 200 g of scampi,  
8 prawns, 100g of whelks, 5 to 6 sea snails (depending on size)

**The fisherman's platter** \_\_\_\_\_ €42,50  
1 crab, 5 oysters (n°2), 200 g of scampi,  
8 prawns, 100 g of whelks, 5 to 6 sea snails (depending on size)

**The panoramic seafood platter** \_\_\_\_\_ €123,50  
2 crabs, 15 oysters n°2, 600 g of scampi,  
24 prawns, 300 g of whelks, 15 to 18 sea snails (depending on size)

serves 2/3

## Starters

Homemade duck foie gras with chutney \_\_\_\_\_ €17

☪ Homemade shellfish soup \_\_\_\_\_ €12

Quinoa salad, crunchy peppers and a hint of lime \_\_\_\_\_ €10

Starters from the captain's menu (excluding oysters) \_\_\_\_\_ €15

Gravelax salmon, with pickles and salad \_\_\_\_\_ €15

## Fish

We work with fresh products, depending on availability and the season.

♡ Sole meunière, seasonal garnish \_\_\_\_\_ €37

Sea bass in a salt crust (for 2 people, subject to availability) \_\_\_\_\_ €57

Captain's menu fish dish \_\_\_\_\_ €21,50

## Meat

All our beef and pork are of French origin, except for the lamb, which comes from New Zealand.

Steak tartare, French fries \_\_\_\_\_ €19,50

♡ Beef fillet with french fries and blue cheese sauce \_\_\_\_\_ €28

Captain's menu meat dish \_\_\_\_\_ €21,50

# Cheeses

Selection of 3 cheeses \_\_\_\_\_ €9,50

☞ Roasted Breton cheese with salad \_\_\_\_\_ €10,50

# Desserts

Please make your selection when placing your order.

Chocolate and hazelnut dacquoise \_\_\_\_\_ €13

☞ Warm apple tart, vanilla ice cream and salted butter caramel sauce \_\_\_\_\_ €13

Café gourmand \_\_\_\_\_ €10  
*Coffee with three desserts*

Champagne gourmand \_\_\_\_\_ €17  
*A glass of Théophile Roederer (12 cl) with three desserts*

Desserts from the captain's menu \_\_\_\_\_ €12

# Ice creams

Colonel sundae \_\_\_\_\_ 9 €  
*lemon sorbet, vodka*

Conleau sundae \_\_\_\_\_ 9 €  
*green apple sorbet, brandy Fine de Bretagne*

☞ Carabreizh sundae \_\_\_\_\_ €10  
*caramelised apples, sweet whipped cream,  
salted butter caramel ice cream and sauce*

Artisanal french ice cream – Maison Antolin, since 1916

2 scoops \_\_\_\_\_ €6,50

3 scoops \_\_\_\_\_ €8,50

## Flavours

Ice cream: vanilla, chocolate, salted butter caramel

Sorbets: apple, strawberry, lemon, passion fruit, blackcurrant

## For the sweet-toothed

Sweet whipped cream, homemade salted butter caramel or chocolate sauce -€1