

LE CAFÉ DE CONLEAU

Brasserie

Dish of the day

Week of 26th to 1st of November

Starter+ Main course+
Dessert

26 €

Starter/Dessert + Main
course

21 €

Main course

16 €

Monday the 26th & Tuesday the 27th of October

Prawns in curry, basmati rice

Or

Poultry, creamy tarragon sauce , tagliatelles

Wednesday the 28th and Thursday the 29th of October

Salmon, sorrel creamy sauce

Or

Caen-style tripe gratin

Friday the 30th & Saturday the 31st of October

Fish duo , shellfish sauce, green vegetables

Or

Beef bourguignon, potatoes

Sunday the 1st of November

Roast chicken, chips, salad

Net prices - Service included

LE CAFÉ DE CONLEAU

Brasserie

Welcome to the “Café de Conleau”

The chef and his team highlight local products, daily fishing returns and sea specialities, prioritizing short supply chains and freshness.

Seafood delights

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

	les 6	les 9	les 12
Oysters from the Gulf of Morbihan (n°2)	13	19,5	26
Platter of scampi (400 g) – subject to availability			38
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)			16,5

Seafood platters are available to enjoy on-site or to take away by order (48h)
We carefully select our products depending on daily arrivals

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

34,5 €

The fisherman's platter
1 crab,
+ Sailor's platter

44,5 €

Children's Menu

(up to 12 years old)

Fish **OR** Steak
Chips, Rice **OR** seasonal vegetables
Chocolate mousse **OR** 2 scoops of Ice Cream

14 €

Today's Menu - See today's selection

Starter + Main course + Dessert

26 €

Starter / Dessert
+ Main course

21 €

Main course

16 €

Starters

Eggs with mayonnaise, salad	6,5
Homemade Fish Soup	11
Fish rillettes and toasts	11

Main Course Salad

The peninsula salad green salad, gravlax salmon, hard-boiled egg, cucumber, tomatoes, toasts, fresh chive cream	17
Warm goat cheese Salad green salad, goat's cheese, honey, toasts, speck, sundried	17

Fish

Ray wing with caper sauce and steamed potatoes	19,5
Fisherman's sauerkraut trio of fish, cabbage, potatoes and homemade butter sauce with prawns and scampis	22,5
Sea Bass Filet Vegetables, herb white butter sauce	21

Meats (origine France)

Hand-cut beef tartare (not prepared) (180g), frites	19,5
Grilled beef filet , béarnaise sauce, chips	25
Chicken leg Chassur sauce, chips	17
Ribeye Steak (1kg) for 2 people Bearnaise sauce, chips and green salad	67

Prix Nets - Service compris
La liste des allergènes est disponible sur demande

Desserts

The mousse au chocolat	6,5
Homemade prune flan (far breton)	9
Profiteroles, homemade chocolate sauce	10
Selection of 3 cheeses	9
Café gourmand coffee with three desserts	10

Coupes de glace

The Conleau : green apple sorbet, brandy Fine de Bretagne	9
The Colonel : lemon sorbet, vodka	9
The Carabreizh : caramelised apples, sweet whipped cream, salted butter caramel ice cream and sauce	10
The Exotique : exotic fruits, passion sorbet	10

La coupe de glace artisanale
française Maison Antolin,
depuis 1916

2 boules

6,5 €

3 boules

8,5 €

Flavours

glaces : vanilla, chocolate, salted caramel , pistachio
sorbets : apple, strawberry, lemon, passion fruit, blackcurrant, raspberry

For those with a sweet tooth

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

Apéritifs

Cider / White Wine kir (12 cl)	5,5 - 6,5	Cider Brut (33 cl - 75 cl)	5 - 15
Champagne Kir (12 cl)	12	Fruit Juice Granini (25cl)	4
Glass of Champagne (12 cl)	11	Apple, grapefruit, pineapple,abricot, orange, tomato	
White - Red Martini (6 cl)	6	Breizh cola / 0 / Ice tea (33 cl)	4
Ricard - Pastis (2 cl)	6	Orangina (25 cl)	4
Draft Beer Grimbergen (25 - 50 cl)	4,8 - 8,8	Schweppes tonic / citrus (25 cl)	4
Homemade Americano (12 cl)	12	Sirop with water / lemonade (25cl)	3,5 - 3,8
Whisky - Aberlour, Chivas 12 ans (4 cl)	12	Mint, blackberry, grenadine, strawberry, peach, lime, banana-kiwi, orgeat	

Champagne

	75 cl	50 cl	12,5 cl
Champagne “Théophile Roederer”	75		11

Wine

WHITE

AOC Muscadet sur Lie , “Domaine de la Bretonnière”	24	16	5
AOC Menetou Salon , “Isabelle et Pierre Clément”	33	24	7
Sauvignon - vin de France , “Petit bourgeois”	23	15,5	5
AOC Côtes du Rhône - Bio , “Parallèle 45”	25	16,5	5,5
IGP Chardonnay , “Domaine du Cleray”	24	15,5	5

ROSE

AOP Côtes de Provence , “Charme des demoiselles”	25	16,5	5,5
AOC Touraine - Bio , “Noble Joué”	23	15,5	5

RED

AOC Bourgueil , “Cuvée Déchainée”	27	17,5	6
AOC Menetou Salon , “Isabelle et Pierre Clément”	33	24	7
AOC Côtes du Rhône - Bio , “Parallèle 45”	25	16,5	5,5
AOC Côtes de Bordeaux - Bio , “Castillon Château Beynat”	27	17,5	6

Boissons chaudes et eaux

Expresso - Double	2,5 - 5	Thés	3,8
Decaf - Double	2,5 - 5	ceylan, earl grey, caramel, green tea, pepermint, darjeeling, red fruits	
Latte- Large	3,1 - 5,9	Infusions	3,8
Cappuccino	6	verbena, mint verbena, linden, mint linden, camomille	
Irish coffee	13		
	50 cl	1 L	
Plancoët still/ sparkling	4,1 €	Ioz filtered water still or sparkling (75 cl)	3 €

L’abus d’alcool est dangereux pour la santé, à consommer avec modération.