

# 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.**

# *Le* CAPTAIN'S MENU

*7j/7 lunch and dinner*

2-course menu – 33 €

3-course menu (1 starter) – 41 €

4-course menu (2 starters) – 53 €



**The dishes from the Captain's Menu  
are also available à la carte.**

Starters 13 €

Foie gras : + 3€ supplement

Main course 22 €

Dessert 10 €



## *Le* P'TIT CAPITAINE

up to 16 years old

2-course Captain's menu (smaller portion) – 19 €

3-course Captain's menu (smaller portion) – 29 €

6 fine oysters from the Golfe du Morbihan (n°2), Maison Richard

*or*

Creamy pumpkin and oat milk soup

*or*

Dill-marinated salmon with pickled red cabbage,  
chive whipped cream, served with toast

*or*

Duck foie gras and his chutney

Supp 3€



Grilled Seabream fillet  
candied mango with coriander, passion fruit cream

*or*

Sole meunière (depending on availability) to share,  
seasonal garnish

pour 2

*or*

Roasted guinea fowl supreme, hiitake mushrooms  
cognac sauce, baby potatoes.

*or*

Seasonal vegetables with golden falafels



Cheese plate :

	les 3	les 5
Cheese plate	10 €	15 €



Candied de Morello cherry confites, pistachio, almond  
and sesame crumble, with a slight wasabi flavoured

*or*

Light crunchy hazelnut praline mousse,  
citrus cream and tangy gel

*or*

Pear soufflé tartlet

# 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 €



## 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)

# Le ROOF *Signature*

## Fish / Meat

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

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

Grilled lobster from our tank - price based on size	_____	18,50 €
		les 100 g
Sole meunière, seasonal garnish	_____	38 €
Sea bass in a salt crust (for 2 people, subject to availability)	_____	63 €
Beef rib (approximately 800 g) to share between 2 people	_____	58 €



## Cheeses

Cheese plate

		les 3	les 5
Cheese plate	_____	10 €	15 €



## Desserts

Please make your selection when placing your order.

Warm apple tart, vanilla ice cream and salted butter caramel sauce	_____	14 €
Chocolate and hazelnut dacquoise	_____	14 €