

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 MENU DU CAPITAINE

Lunch and dinner

2-course menu – 34 €

3-course menu (1 starter) – 42 €

4-course menu (2 starters) – 54 €



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

Starters 13 €

Main course 24 €

Dessert 11€



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 Oysters n°2 du Golfe du Morbihan, Maison Richard

or

Salmon Gravlax with raspberry apple salad

or

Duck tataki, mango and ponzu

or

Cucumber gaspacho, confit tomato with herb cream and olive oil



Roasted Amberjack, peach sauce, roast fennel

or

Sea bass plancha with soja cream and celery mousseline

or

Roast chicken, mashed potatoes cider sauce with mussels

or

Golden falafels with fried vegetables



Our cheese plates :

	for 3	for 5
plate of cheese :	10 €	15 €



Pistachio and strawberry cake

or

Raspberry Pavlova with limoncello sorbet

or

Abricot financier with basil flavoured mousse

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 (500 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)			16,50 €



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 34,50€

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 44,50€

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 129,50 €

2 crabs, 15 oysters n°2, 600 g of scampi,
24 prawns, 300 g of whelks, 15 to 18 sea snails (depending on size)

2/3 pers.

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 € for 100 g
Sole meunière, seasonal garnish	_____	44 €
Sea bass in a salt crust (for 2 people, subject to availability)	_____	67€
Beef rib (approximately 800 g) to share between 2 people	_____	67€
Ribeye steak (250g)	_____	27€



Cheeses

		for 3	for 5
Cheese plate	_____	10 €	15 €



Desserts

Please make your selection when placing your order.

Chocolate mousse, crumble and blueberry sorbet	_____	14 €
Apple , passion and strawberry sorbet in a crispy biscuit	_____	14 €