Le ROOF

restaurant

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 to savour, observe and share.

Bon appétit.

CAPTAIN'S MENU

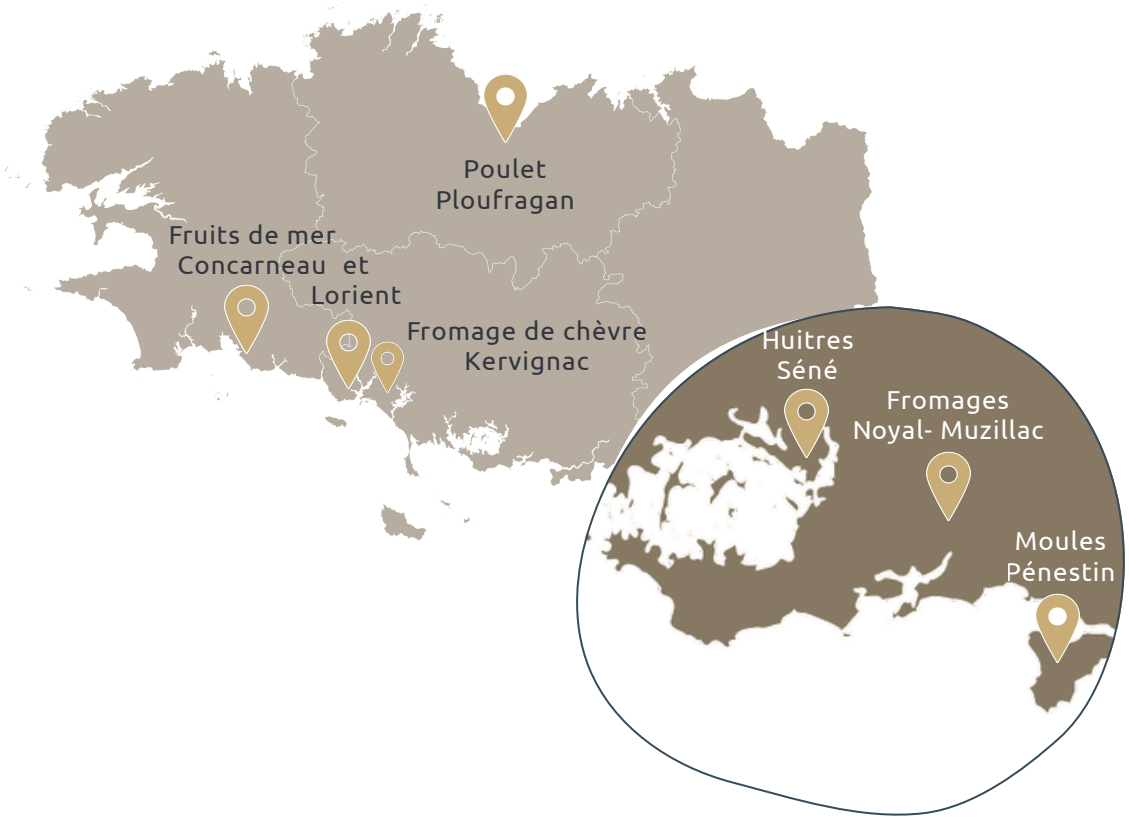
Available every day, for lunch and dinner.

Two-course menu – 34 €

Three-course menu (1 starter) – 42 €

Four-course menu (2 starters) – 54 €

Our restaurant celebrates the flavors or our region
by working with local produce from passionate and dedicated producers.



To discover the Roof backstages :

Allergens list is available on request.

Plate of 6 oysters n°2, from Maison Richard

ou

Homemade duck foie gras and chutney (+4€)

ou

Scallops and prawns with a Crémant de Loire sauce and vegetables

ou

Pumpkin velouté with almond milk

Swordfish, onion and shallot confit with balsamic vinegar, pan-fried mushrooms

ou

Cod fillet, nut crumble, parsnip purée, Noilly Prat sauce

ou

Braised veal loin with Fine de Bretagne, creamy polenta, endive, buckwheat crisps

ou

Slow-cooked seasonal vegetables with mustard and basmati rice

Our selection of cheeses :

Plate of 3 cheeses + 10 €

Plate of 5 cheeses + 15 €

Crispy blackcurrant layer cake with hazelnut

ou

Poached pear with safran mousse, pear and almond cake bites

ou

Fig tartlet, light nutty mousse, fig sorbet

Breast cancer awareness month:
A sweet treat, a gesture of solidarity = 2€ donated to the Vannetaise

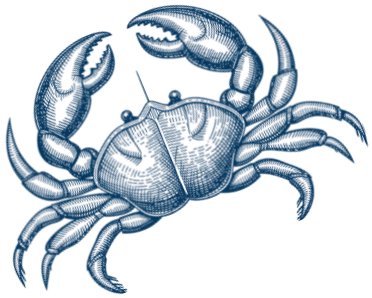
Nets prices - Service included

Seafood delights

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

	for 6	for 9	for 12
Oysters from the "Golfe du Morbihan" n°2	13	19,5	26
♡ Plate of scampi 500 g - subject to availability			38
♡ Plate of pink prawns, homemade mayonnaise (280 g)			14
Bowl of whelks (300/350 g)			15
Plate of sea snails (400 g)			14
Crab, homemade mayonnaise (600 g)			16,5

Seafood platters



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

To enjoy on site or take away on order (48h in advance).

The sailor's platter — 34,5
5 oysters n°2, 200 g of scampi,
8 prawns, 100 g of whelks, 5 to 6 sea snails (depending on size)

The fisherman's platter — 44,5
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 — 2/3 pers. — 129,5
2 crabs, 15 oysters n°2, 600 g of scampi,
24 prawns, 300 g of whelks, 15 to 18 bulots sea snails (depending on size)

Nets prices - Service included

Starters

♡ Homemade duck foie gras and chutney	17
Scallops and prawns with Crémant de Loire sauce and vegetable	13
Pumpkin velouté and almond milk	13

Fish

We work with products depending on availability and the season.

♡ Grilled lobster from our tank - price based on size	18,5 for 100 gr
Sea bass in a salt crust (for 2 people subject to availability)	67
Whole sole meunière, seasonal garniture	46
♡ Cod fillet, nut crumble, parsnip purée, Noilly Prat sauce	24
Swordfish, onion and shallot confit with balsamic vinegar, pan-fried mushrooms	24

Meat

All our meat are of french origin.

♡ Bone-in ribeye steak (about 1 kg) to share for 2, seasonal garniture	67
Ribeye steak (250 gr), seasonal garniture	27
Braised veal loin with Fine de Bretagne, creamy polenta, endive, buckwheat crisps	24

Vegetarian dish : Slow-cooked seasonal vegetables with mustard and basmati rice	22

Nets prices - Service included

Cheese

Plate of 3 cheeses — 10

Plate of 5 cheeses — 15

Desserts

Please make your selection when placing your order.

Crispy blackcurrant layer cake with hazelnut — 11

Poached pear with safran mousse, pear and almond cake bites — 11

Fig tartlet, light nutty mousse, fig sorbet — 11

♡ Intense Chocolate dessert served with a cocoa nib-topped puff pastry stick (baked to order - 15 minutes) — 14

Apple, passionfruit and strawberry sorbet in a crispy biscuit — 14

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CHILDREN'S MENU

15,5 €

up to 12 years old

Fish **or** steak
with chips, rice or seasonal vegetables

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Chocolate mousse **or** two scoops of ice cream

Nets prices - Service included