

BRASSERIE LE CAFÉ DE CONLEAU

Bienvenue au Café de Conleau

Facing the sea, on the peninsula of Conleau, our brasserie invites you to savor authentic cuisine and iodized, inspired by the treasures of the Gulf of Morbihan.

The Chef and his team put in the spotlight local products, fishing returns and sea specialties, by prioritizing short circuits and freshness.

On the menu: delicately cooked fish, exceptional seafood and seasonal dishes prepared with passion, for a gourmet experience, friendly and environmentally friendly.

PLATS DU JOUR *Week from the 18/05 to the 24/05*

Price: 16,00€

Monday the 18th of May & Tuesday the 19th of May

Porc tenderloin with cider and apple



Salmon, red wine butter sauce, rice and vegetables

Wednesday the 20th & Thursday the 21st of May

Duck confit in wine with potato pattie



Pollack with creamy shellfish sauce, tagliatelle

Friday the 22nd & Saturday the 23rd of May

Guinea fowl with thyme , mashed potatoes



Smoked Pollack steamed, ratatouille and new potatoes

Sunday the 24th of May

Roast chicken, chips and salad