

BRASSERIE LE CAFÉ DE CONLEAU

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

Daily special : 16€

Starter and main course or main course and dessert : 21€

Starter, main course and dessert : 26€

DAILY SPECIALS

From the 27/07 to the 2/08

Monday the 27th and Tuesday the 28th of July

Cajun chicken skewer, curry rice



Pollock, algae cream sauce, new potatoes with thyme

Wednesday the 29th and Thursday the 30th of July

Pork with honey sauce, potato pattie and vegetables



Salmon, sorrel sauce with basmati rice and vegetables

Friday the 31st and Saturday the 1st of July

Fish duo, shellfish sauce, quinoa and vegetables



Chicken, tarragon sauce, new potatoes

Sunday the 2nd of July

Roasted chicken with chips and salad

Net prices - Service included - Our daily specials change each week depending on the season and the daily catch.

BRASSERIE LE CAFÉ DE CONLEAU

Welcome to the "Café de Conleau"

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

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

On the menu: delicately cooked fish, exceptional seafood and seasonal dishes prepared with passion, for a gourmet experience that is both welcoming and environmentally responsible.

Seafood

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.

	6 pcs	9 pcs	12 pcs
Oysters from the Gulf of 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



The sailor's platter

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

34,50 €

The fisherman's platter

1 crab, 5 oysters (n°2), 200g of scampi, 8 prawns, 100g of whelks, 5 to 6 sea snails (depending on size)

44,50€

Starters

Eggs with mayonnaise, salad	6,50€
Homemade Fish Soup	11 €
Fish rillettes and toasts	11 €

Main course salad/ Poke bowl

The peninsula salad green salad, gravlax salmon, hard-boiled egg, cucumber, tomatoes, toasts, fresh chive cream	17 €
Chicken Poke bowl Chicken, carrot, rice, cucumber, red cabbage, tomatoes, pineapple, tentsuyu sauce	17 €
Salmon Poke bowl Rice, carrot, salmon gravlax, cucumber, red cabbage, tomatoes, pineapple, tentsuyu sauce	17 €
Falafel Poke Bowl Rice, carrot, cucumber, red cabbage, tomatoes, pineapple, tentsuyu sauce	17 €

Fish

Ray wing with caper sauce and steamed potatoes	19,50 €
Fisherman's sauerkraut trio of fish, cabbage, potatoes and homemade butter sauce with prawns and scampis	22,50 €

Colin with Andouille mashed potatoes and butter sauce	20,50 €
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Meats

Beef tartare (180g), french fries	19,50 €
Grilled beef filet, béarnaise sauce, chips	25 €
The burger Chopped steak 150g, cream cheese, salad, chips	19,50 €

Ribeye Steak (1kg) for 2 people Bearnaise sauce, chips and green salad	67€
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Le P'tit Marin (>12 years old)



14 €

Fish or steak with chips, rice or seasonal vegetables
-Far breton or 2 scoops of ice cream

Aperitifs

White wine kir 12cl	6,50 €
Royal kir 12cl	12,00 €
Glass of Champagne 12cl	11,00 €
Ricard, Le Pastis 2cl	6,00 €
Red Martini, white Martini 6cl	6,00 €
Draft beer (Grimbergen) 25cl	4,80 €
Draft beer(Grimbergen) 50cl	8,80 €
Homemade Américano 12cl	12,00 €
Whisky (Aberlour, Chivas 12 years) 4cl	12,00 €
Fruit juice 25cl	4,00 €
<i>Orange, pineapple, apple, tomato</i>	
Breizh Cola / Breizh Cola 0 / Breizh Tea 33 cl	4,00 €
Orangina 25cl	4,00 €
Schweppes Tonic/Agrum' citrus soda 2	4,00 €
Fruit syrup with water 25cl	3,50 €
<i>Mint, grenadine, strawberry, peach, lime, banana-kiwi</i>	

Hot beverages and waters

Espresso	2,50 €
Double espresso	5,00 €
Latte	3,10 €
Large latte	5,90€
Decafeinated coffee	2,50 €
Double decaffeinated coffee	5,00 €
Cappuccino	6,00 €
Tea	3,80 €
<i>Mint, darjeeling, ceylan, earl grey, rooibos grenadine</i>	
Infusion 25cl	3,80 €
<i>Camomile, verbena, verbena-mint, linden, linden-mint</i>	
Plancoët still water/sparkling water 100cl	4,80€
Plancoët still water/sparkling water 50cl	4,10€
Ioz purified water in a carafe	
Still or sparkling water 75cl	2.00 €

Cheese

Selection of 3 cheeses	9 €
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Desserts

<i>La Mousse au chocolat</i>	9,50 €
Homemade prune flan (far breton)	9 €
Profiteroles, homemade chocolate sauce	10 €
Café gourmand	10 €
<i>coffee with three desserts</i>	

Glaces

Colonel sundae	9 €
<i>lemon sorbet, vodka</i>	
Conleau sundae	9 €
<i>green apple sorbet, brandy Fine de Bretagne</i>	
Carabreizh sundae	10 €
<i>caramelised apples, sweet whipped cream, salted butter caramel ice cream and sauce</i>	
Coupe Red fruits	10 €
<i>red fruits compote, strawberry and raspberry sorbet</i>	

Artisanal french ice cream sundae –
Maison Antolin, since 1916

2 scoops	3 scoops
6,50€	8,50€

Flavours

Ice cream: vanilla, chocolate, salted butter caramel
Sorbets: apple, strawberry, lemon, passion fruit, blackcurrant

For the sweet-toothed

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

Le Champagne

75cl
Champagne « Théophile Roederer » 70,00€

Wine

White Wine:	75cl	50cl	12.50cl
AOC Muscadet sur lie			
Domaine de la Bretonnière	24,00€	16,00€	5,00€
AOC Menetou Salon			
Isabelle et Pierre Clement	33,00€	24,00€	7,00€
Sauvignon blanc vin de France			
Petit bourgeois	23,00€	15,50€	5,00€
AOC Côtes du Rhône			
Parallèle 45 (bio)	25,00€	16,50€	5,50€
IGP Chardonnay			
Domaine du Cleray	24,00€	15,50€	5,00€
Rosé Wine :	75cl	50cl	12.50cl
AOP Côtes de Provence			
Charme des Demoiselles	25,00€	16,50€	5,50€
AOC Touraine			
Noble Joué (bio)	23,00€	15,50€	5,00€
Red Wine :	75cl	50cl	12.50cl
AOC Bourgueil			
Cuvée Déchainée	27,00€	17,50€	6,00€
AOC Menetou Salon			
Isabelle et Pierre Clement	33,00€	24,00€	7,00€
AOC Côtes du Rhône			
Parallèle 45 (bio)	25,00€	16,50€	5,50€
AOC Côtes de Bordeaux			
Castillon Château Beynat (bio)	27,00€	17,50€	6,00€