

# la Table de balthazar

By Benjamin Jourden

---

## STARTERS

---



POCHED CRISPY EGG, CELERI "ROYALE" **18€**

SEA BREAM CEVICHE, BLACK LEMON AND KUMQUATS CONDIMENTS **24€**



BEEF TARTAR, ANCHOVY MAYONNAISE, PARSLEY CREAM **28€**

GREEN ASPARAGUS, PISTACHIOS AND RICOTTA, OXALIS SORBET **33€**

CAVIAR DE NEUVIC, BAERI BIO (20GR) WITH ITS SIDE DISHES **90€**

---

## MAIN-COURSES

---

OCTOPUS WITH ZUCCHINI AND EGGPLANT CREAM, WATERCRESS SAUCE **33€**

POLLACK FISH, TURNIPS AND BASIL PESTO **36€**



ROASTED DUCK WITH GRAPEFRUIT, ONIONS FROM ROSCOFF **39€**

LAMB, "CAMUS DE BRETAGNE" ARTICHOKEs, GRAVY SAUCE WITH CHOCOLAT **45 €**

# la Table de balthazar

By Benjamin Jourden

---

## DESSERTS

---

COOKED RHUBARBS, GAVOTTE AND PEAS FLAVOR **15€**

CHEESES ON THE PLATE OF THE GAUTHIER HOME **16€**

NYANGBO CHOCOLATE WITH COFFE **17€**



PLOUGASTEL STRAWBERRIES, SHISO ICE CREAM AND STRAWBERRIES JUICE **19€**



*The bread is made every day by the bakery «Mon pain» in Chantepie.*

*We inform you that all our meats are of French origin*



*« Inspired by her » / inspirés par elles.*



*"plat végétariens"*

*« Prix service compris*

---

## Menu Découverte

50.00 €\*  

---

*With food and drinks pairing  
+40€ (3 glasses)*



POCHED CRISPY EGG, CELERI  
"ROYALE"



OCTOPUS WITH ZUCCHINI AND  
EGGPLANT CREAM, WATERCRESS  
SAUCE



CHEESES BY GAUTHIER HOME  
(IN ADD OF 10.00€)



COOKED RHUBARBS, GAVOTTE AND  
PEAS FLAVOR

---

## Menu Plaisir

60.00 €\*  

---

*With food and drinks pairing  
+50€ (4 glasses)*



SEA BREAM CEVICHE, BLACK LEMON  
AND KUMQUATS CONDIMENTS



POLLACK FISH, TURNIPS AND  
BASIL PESTO



ROASTED DUCK WITH GRAPEFRUIT,  
ONIONS FROM ROSCOFF



CHEESES BY GAUTHIER HOME  
(IN ADD OF 10.00€)



NYANGBO CHOCOLATE WITH COFEE

---

## Menu Signature

76.00 €  

---

*Single menu for all guests at the  
table. Available until 9:30 p.m.*

*With food and drinks pairing  
+60€ (5 glasses)*



GREEN ASPARAGUS, PISTACHIOS  
AND RICOTTA, OXALIS SORBET



BEEF TARTAR, ANCHOVY  
MAYONNAISE, PARSLEY CREAM



POLLACK FISH, TURNIPS AND BASIL  
PESTO



LAMB, "CAMUS DE BRETAGNE"  
ARTICHOKES, GRAVY SAUCE WITH  
CHOCOLATE



REVISITED GOAT CHEESE



PLOUGASTEL STRAWBERRIES, SHISO  
ICE CREAM AND STRAWBERRIES  
JUICE

*\* Any desired changes in the top menu will result  
a supplement of € 10.00 per modification*