

With our partner TY BOCAL,  
we offer you the best of  
Breton terroir in a jar !

A 100% artisanal and local production,  
with seasonal fruits and vegetables.  
Selected ingredients, without  
preservatives or additives.

Where ?

In your cabin

When ?

For dinner, lunch or just for a gourmet  
break

How ?

Single servings, to eat directly in the jar

## Main courses

**Breton chili con cocos**.....11,50 €  
*The famous Breton white beans with Latin flavors  
with this chili sauce and ground beef*

**Parmentier of fish  
with basquaise sauce**..... 11,50 €  
*A creamy mashed potatoes with Mediterranean  
flavors with a note of olive oil to accompany fish  
simmered in a basquaise sauce*

**Shepherd's pie carbonade**.....11,50 €  
*The northern version of shepherd's pie, a sweet  
mashed potatoes to accompany beef simmered in  
a carbonade sauce topped with gingerbread  
sauce*

**Dahl of coral lentils**.....11,00 €  
*Vegatarian dish that will make your taste buds  
travel with its melting lentils flavored with  
coriander and Indian spices*



## Spreadable aperitifs

**Carrots with peanut chips**..... 7,50 €  
*Mashed carrots with cumin sprinkled with peanut  
chips*

**Zucchini with sesame**..... 7,50 €  
*An original aperitif with diced zucchini marinated  
in lemon and caramelized sesame seeds*

**Fish crumble**..... 8,00 €  
*A delicate note of citrus fruits for this fish meat  
with a leek fondue*

**Pulled pork**..... 7,50 €  
*A light version of the rilette with its beautiful  
pieces of meat slowly simmered in a sauce, combi-  
ned with the acidity of the tomato and the strenght  
of the spices*



## Desserts

**Caramel apple tatin**..... 8,50 €  
*The marvelous combination of apples and salted  
butter caramel topped with crumbled Breton  
shortbread*

**Tart'y crème dark chocolate**.....8,50 €  
*A shortcrust pastry soaked in salted butter cara-  
mel to round off an intense dark chocolate cream*

**Almond cake**.....8,50 €  
*An almond biscuit soaked in orange blossom syrup  
and its creamy chocolate heart*



Jars are delivered in a basket to your cabin,  
along with bread.

Order taking until 8 p.m.



## Starters

**Tomato cheesecake  
and goat cheese**..... 8,50 €  
*The sweetness of goat cheese combined with the  
acidity of tomato coulis for a melting starter*

**Zucchini cold soup  
with citrus fruits**.....7,00 €  
*The sweetness of zucchini enhanced by the acidity  
of citrus fruits for a vitamin soup*



## Drinks

**Soft drinks**.....3,00 €  
*33 cl bottle or can (Breizh Cola, Ice Tea, SevenUp,  
Schweppes Agrum)*

**Freshly squeezed orange juice**.....6,00 €  
*35 cl*

**Hot drinks**  
*Coffee 40 cl* .....3,00 €  
*Hot chocolate 40 cl* .....4,00 €  
*Tea 40 cl* .....2,50 €  
*Verbena 40 cl* .....2,50 €

**Sparkling water**.....3,00 €  
*Fines Bulles Plancoët 1,25 L*

**Mineral water**.....3,00 €  
*Plancoët 1,5 L*

**Spring water**.....1,50 €  
*50 cl*

