le goyen



MENU AT 45 €

Starters

Fresh tomatoes, heirloom varieties, borage coulis or Breton fresh cheese, sea salt vinaigrette

10

Creamy Breton snails with garlic, parsley oil, and a hint of anise.

Main Courses

Linguine with crab, mild garlic, sea herbs, seaweed butter, chili pepper

01

Kacha (buckwheat) risotto, buttermilk, and grated aged Breton cheese

Desserts

Dessert Buffet



MENU AT 65 €

Starters

Raw langoustine ceviche, citrus fruits, sea herbs, seaweed oil

or

Oyster platter (3/3): three raw (plain or lemon/seaweed) and three poached in kombu broth – cider vinegar

Main Courses

Wild sea bass cooked on one side, carcass juices, summer vegetables (zucchini, tomatoes, beans), cooked until tender

OI

Roasted wild duck, cider jus, roasted grapes, melt-in-the-mouth shallots

Desserts

Dessert Buffet



À LA CARTE

Starters

Raw langoustine ceviche, citrus fruits, sea herbs, seaweed oil	22€
Fresh tomatoes, heirloom varieties, borage coulis or Breton fresh cheese,	18€
sea salt vinaigrette	
Oyster platter (3/3): three raw (plain or lemon/seaweed) and three	19€
poached in kombu broth – cider vinegar	
Creamy Breton snails with garlic, parsley oil, and a hint of anise.	20€

Main Courses

Wild sea bass cooked on one side, carcass juices, summer vegetables	market price
(zucchini, tomatoes, beans), cooked until tender	
Linguine with crab, mild garlic, sea herbs, seaweed butter, chili pepper	32€
Kacha (buckwheat) risotto, buttermilk, and grated aged Breton cheese	28€
Roasted wild duck, cider jus, roasted grapes, melt-in-the-mouth shallots	34€

Cheese & Desserts

Cheese selection	12 €
Dessert Buffet	13 €



CHILDREN MENU AT 17€

Starters

Gravlax-style salmon

or

Melon and cured ham

Main Courses

Roast chicken with potatoes

or

Cod with seasonal vegetables

Desserts

Choice from the dessert buffet

MAISON LE GOYEN

Hôtel·Restaurant·Spa

Place Jean-Simon, 29770 Audierne

+33 (0)2 98 70 08 88 contact@le-goyen.fr

www.le-goyen.fr





