

## FLAVOURS OF BRITTANY MENU

22ND OCTOBER 2023 | 12:00PM - 2:30PM

### THE CITADEL

#### APPETIZERS

Sardine Can in Oil | Sourdough Bread  
Homemade Sardine Rillette | Beillevaire Butter | Tuile  
Mackerel Curry Rillette  
Oyster Cadoret n°3  
Oyster Fine de Claire n°3  
Shrimps | Mayonnaise  
Seafood Whelk | Mayonnaise  
Seaweed & Tuna quiche  
Crab Meat Verrine  
Snapper Ceviche Style  
Squid Salad  
Pâté Hénaff, classified as part of France's Culinary Heritage since 1994 | Tartine  
Assorted International Cold Cut  
Green Papaya & Mango Salad | Smoked Fish  
Pomelo & Prawn Salad  
Banana Flower Salad  
Horseradish Cream | Lemon wedges | Capers | Chopped Shallots | Sour Cream  
Green Onions | Tabasco | Shallot Red Wine Vinegar | Tomato Salsa  
Cocktail Sauce | Mayonnaise | Lemon Wedges

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#### SALAD BAR

Croutons | Quail Eggs  
Lettuce and Frisées | Cherry Tomato | Parmesan | Grilled Peppers Antipasto  
Caesar dressing | Mayonnaise | Ketchup  
1000 Island | Italian Dressing | French Dressing | Olive Oil | Balsamic Vinegar | Dijon Mustard

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#### ACTION STATION

Audouille de Vire | Whipped Cream | Black Wheat Crunch "Galette" | Eggshell  
Scallop | Grilled Leek | Pescaviar | Honey



**SOUPS**

Lobster Bisque  
Creamy Mushroom Soup

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**ON THE FLAT TOP**

Tiger Prawn  
Special fishes of the day's (Orange Roughy, Snapper, Red Cod)  
Pork sausage

BBQ Sauce | Beurre Blanc | Green Peppercorn Cream

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**TOM YUM BRITTANY & THAI STYLE**

Spicy Seafood Soup

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**HOT BUFFET**

Seafood & Fisk Amok Khmer Style  
Australian Beef Lok Lak Khmer style  
Seafood Whelk Ragout  
Scallop Brittany Style  
Pork Belly "Demi Sel"  
Seared "Hoki" tournedos | Lentil (Blue Hake)  
Monkfish Armoricaïne | Steamed Rice  
Creamy Potato Gratin | Parmesan Cheese  
Sautéed Spinach | Garlic | Butter  
Roast Potatoes | Snail Butter  
Sautéed Vegetables with Oyster Sauce

**PASTAS**

Sautéed Scallop Carbonara Style

**ROASTS**

Piece of Australian Beef Roast | Bone Marrow

Peppercorn Sauce | Red Wine sauce | Dijon | Grain Mustard



**ASSORTED CHEESES FROM BEILLEVAIRE & SOFITEL ARTISAN BREADS**

**SWEET TEMPTATIONS**

Crème Brulée  
Dark Chocolate Ganache Tartlet  
Fresh Fruit Tartlets  
Brittany Butter 4/4  
Kouign-Amann  
Far Breton with Dry Prune  
Classic Far Breton  
Gâteau Breton  
Foudant Baulois  
Biscuits Bretons  
Le Caramel Au Beurre Salé  
Crepes ( Jam | Caramel | Cream | Ice Cream | Chocolate )  
Selection of Ice Cream & Sherbet

