

Les maisons de Louis
welcome you to their Bistrot
Welcome to
"Le Bistrot de Tonton Guy"

Apéritifs

Kir breton (<i>Liqueur and Breton cider</i>)	4.00 €	Campari	3.80 €
Kir (<i>liqueur: peach, blackcurrant, blackberry, raspberry with white wine</i>)	4.00 €	Pineau des Charentes (<i>fortified wine</i>)	3.80 €
White or red Martini	4.00 €	White or dark rum	8.50 €
Ricard or pastis (<i>Anise flavoured-spirits</i>)	3.90 €	Suze (Gentian)	3.20 €
Pommeau de Bretagne, Chouchen	4.50 €	Red or wine Porto	6.00 €
Fruit juice cocktail	6.20 €	Gin	8.20 €
Breton whisky from Pleubian			9.50 €
Glann ar mor.....			9.50 €
Kornog			
Whisky			8.50 €
(<i>Talisker, Paddy, Famous Grouse</i>).....			
Bourbon			
(Four Roses).....			9.50 €
Glass of Côteau de l'Aubance (<i>sweet wine</i>).....			4.20 €
"Tonton Guy's" cocktail (<i>Rum & fruit juice</i>).....			9.30 €
Cocktail with cognac (<i>Cognac, Schweppes, grenadine</i>)			9.30 €
Home-made Americano.....			9.20 €
Glass of champagne.....			9.50 €
Glass of crémant de Loire (<i>sparkling wine</i>).....			6.80 €
Kir Royal (<i>liqueur with champagne</i>).....			9.50 €
Kir pétillant (<i>liqueur with sparkling wine</i>).....			6.90 €
Bottle of champagne 75cl.....			55.00 €

**Enjoy your apéritif with a
selection of starters:**

Crab meat, guacamole, Thai sauce 2.80 €

Appetizers

Oysters from the Bay of Paimpol No. 3:	6 oysters	10.00 €
	9 oysters	13.90 €
	12 oysters.....	18.00 €
Fish soup, croutons, rouille, grated cheese (<i>soupe de poisson</i>).....		9.50 €
Salmon and crab rillettes, lime sauce (<i>rilette de saumon</i>).....		13.00 €
Duck foie gras in a terrine, chutney of onions and toasts		20.00 €
(<i>foie gras en terrine</i>)		
Sea Cassolette "au gratin" (<i>casolette de la mer</i>).....		12.50 €
Scallops with greek style mushrooms (<i>Noix de St Jacques</i>).....		18.00 €
Fried duck foie gras, steamed leeks, veal stock with truffle aromas. . <i>(escalopes de foie gras)</i>		22.00 €

Salads

Bistrot salad <i>(Warm charlotte salad with capers, grilled smoked sausage).....</i>	10.00 €
Nordic salad <i>(Salad, tomatoes, smoked salmon, shrimp)</i>	16.00 €
Tonton Guy's salad <i>(Salad, Tomatoes, scallops and thin sliced bacon).....</i>	17.00 €

Our Bouchot mussels *(In season, subject to availability)*

Mussels "marinière-style" with fries	10.80 €
Mussels with cream and curry with fries.....	11.80 €
Mussels "Breton-style" (<i>cream and thin sliced bacon</i>) fries.....	13.30 €



Flavours of the sea *(shellfish and seashell)*

BLUE LOBSTER (500/600gr)
roasted with shell juice, Breton butter, vegetables
37.00 €

Oysters from the Bay of Paimpol No. 3:	6 oysters.....	10.00 €
	9 oysters.....	13.90 €
	12 oysters.....	18.00 €
Pyramid of scampi (Langoustines).....		19.00 €
Shrimp platter (crevettes).....		12.60 €
Whelks platter (bulots).....		10.50 €
Spider crab or red rock crab with mayonnaise		17.00 €

Seafood platter

55.00 € / for 2

12 oysters, shrimp,
scampi, whelks,
1 spider crab or 1 red rock crab
Bouchot mussels

Bistrot platter

32.00 € / for 1

6 oysters, scampi,
shrimp, whelks,
1/2 spider crab or 1/2 red rock crab
Bouchot mussels



*** "Home-made dishes" are made on the premises with raw produce ***

Bistrot Menu 19.80 €

Bistrot salad (*Warm charlotte salad with capers, grilled smoked sausage from Guéméné*)

Or 6 oysters from the Bay No. 3

Or Sea cassolette "au gratin"

Or Fish soup, croutons with garlic and rouille

Or Salmon and crab rillettes, lime sauce

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Cod fish loin "provençale style" with black olives (*dos de cabillaud*)

**Or** Salmon fillet, hash browns with olive oil (*saumon*)

**Or** Grilled smoked sausage from Troyes,  
old fashioned mustard sauce, fries, salad (*Andouillette*)

**Or** Striploin "a la plancha", fries and salad

(*Sauces to choose from: roquefort, bordelaise, pepper or béarnaise*)

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Cheese platter,

Or Chocolate Mousse,

Or Floating island,

Or Crêpe with butter and sugar, chocolate, caramel,

Or Far breton,

Or 2 scoops of ice-cream

Or Dessert of the day

"Tonton Guy" menu 26.50 € *(Scallops only)*

Starters:

Crab meat, guacamole, Thai sauce

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Scallops with greek style mushrooms

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Fried scallops, risotto with soft chorizo, shell juice

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Desserts of the day or desserts from the Bistrot menu

## "K'Loys" menu 33.00€

### STARTERS:

Crab meat, guacamole, Thai sauce

### APPETIZERS:

9 Oysters from the Bay of Paimpol No. 3:

**Or**

Fried duck foie gras, steamed leeks,  
veal stock with truffle aromas (*Escalopes de Foie Gras*)

**Or**

Scallops with greek style mushrooms (*Noix de St Jacques*)

**Or**

Duck foie gras and toasts, chutney of onions (*Terrine foie gras*)

### DISHES:

Monkfish fillet with Bouchot cream (*lotte*)

**Or**

Rack of lamb, 3 roasted chops with Paimpol beans (*Carré d agneau*)

**Or**

Sea bass fillet "a la plancha" with a virgin olive oil sauce (*Bar*)

**Or**

Beef tournedos "au gratin" with shelled red rock crab

### DESSERTS:

Crème brûlée

**Or** Golden apple "au gratin" with almond cream,

**Or** Caramel fondant,

**Or** Savarin with Kirsch and Morello cherry compote

**Or** Desserts from the Bistrot menu

## Children's Menu 10.50 €

Ground beef with fries

**Or** ham and fries **Or** nuggets and fries

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2 scoops of ice-cream **Or** crêpe with butter and sugar

+ Glass of orange juice **Or** lemonade

Meats(*)

Sirloin "a la plancha", fries, salad (Faux Filet).....	15.50 €
Rib steak "a la plancha", fries, salad (Entrecôte).....	19.00 €
Rack of lamb, 3 roasted chops with Paimpol beans (Carre d'agneau)..	20.00 €
Beef rib "a la plancha" (<i>choice of dressing</i>), fries, salad (for 2) (Côte de boeuf)	52.00 €
Steak tartar, fries, salad	18.50 €
Beef tournedos "au gratin" with shelled red rock crab (Filet de boeuf)..	24.00 €
Fried veal kidneys "à la Bordelaise" (Rognon de veau).....	16.00 €
Grilled smoked sausage from Troyes, old fashioned mustard sauce, fries, salad	15.00 €

Beef served with a choice of several dressings:
Bordelaise, roquefort, green pepper or béarnaise

(*) Beef of French origin

Fish

Cod fish loin "provençale style" with black olives (Dos de Cabillaud).....	15.50 €
Salmon fillet, hash browns with olive oil (Saumon).....	19.50 €
Sea bass fillet "a la plancha" with a virgin olive oil sauce (Bar).....	22.50 €
Meunière-style sole (300g), lemon butter	26.00 €
Monkfish fillet with Bouchot cream (Lotte).....	25.50 €
Fried scallops, risotto with soft chorizo, shell juice	23.00 €
(Poêlée de Saint Jacques)	

Cheese

Cheese platter and salad.....	7.00 €
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Our buckwheat galettes



Galette with butter.....	2,80 €
Cheese.....	4.50 €
Mushrooms with cream.....	6.20 €
Mushrooms with cheese.....	6.50 €
Onions tomatoes.....	5.50 €
Ham and cheese.....	5.50 €
Ham and tomatoes.....	5.50 €
Ham and onions.....	5.50 €
Ham, cheese and tomatoes.....	6.50 €
Egg.....	3.80 €
Egg and cheese.....	5.50 €
Egg and ham.....	5.50 €
Egg and onions.....	5.50 €
Egg and tomatoes.....	5,50 €

Our specialities

Scallops.....	11.90 €
Smoked salmon.....	11.90 €
3 cheeses (<i>goat cheese, emmental, roquefort</i>).....	9.00 €
Provençale (<i>onions, tomatoes, mushrooms, basil</i>).....	7.20 €

Complète (<i>egg, ham, cheese</i>)	6.50 €
Super complète (<i>egg, ham, cheese, tomatoes</i>).....	7.50 €
Complète with mushrooms (<i>egg, ham, cheese, mushrooms</i>)	7.50 €
Complète with onions (<i>egg, ham, cheese, onions</i>).....	7.50 €

Warm goat cheese	7.00 €
Smoked lard (<i>slices of smoked lard</i>).....	6.50 €
Local sausage.....	5.50 €
Sausage with cheese or mustard.....	7.00 €
Guéméné	5.50 €
Guéméné with cheese.....	7.00 €
Guéméné with mustard.....	7.00 €

To go with your crêpes and galettes:

La Bolée de Paimpol

75cl bottle of cider	9.80 €
37.5cl bottle of cider	6.80 €
33cl bottle of cider	3.80 €

Our wheat crêpes

Butter, sugar	2.90 €
Orange or lemon	3.80 €
Home-made salted butter caramel	4.50 €
Preserves (apricot, raspberry, blueberry or rhubarb).....	4.50 €
Whipped cream.....	4.50 €
Chocolate or Nutella.....	4.50 €
Chestnut spread.....	4.50 €
Banana, chocolate	6.50 €
Honey, lemon.....	6.50 €
Apple caramel	6.50 €
Crêpes flambéed with Cognac, Rum, Cointreau, or Grand Marnier.....	6.90 €

Our specialities

Gwenn-ha-du (<i>orange preserves, hot fudge, flambéed with Cointreau</i>)....	8.50 €
Bistrot (<i>apple, caramel, ice-cream, whipped cream</i>).....	8.00 €
Tonton Guy (<i>vanilla ice-cream topped with hot fudge, whipped cream</i>)..	8.00 €
Antillaise (<i>banana flambéed with rum</i>).....	7.50 €
Krampouz (<i>hot fudge flambéed with Grand Marnier</i>).....	7.50 €
Martiniquaise (<i>banana, hot fudge, coco</i>).....	7.50 €
Additional ingredient or whipped cream.....	1.80 €

To go with your crêpes and galettes:
La Bolée de Paimpol

75cl bottle of cider	9.80 €
37.5cl bottle of cider	6.80 €
33cl bottle of cider	3.80 €

Home-made desserts

Dark chocolate mousse	5.50 €
Salted butter Caramel floating island	5.50 €
Vanilla crème brûlée	6.90 €
Apples "au gratin" with almonds, caramel ice-cream.....	7.50 €
Savarin with Kirsch and Morello cherry compote	6,50 €
Warm caramel fondant and vanilla ice-cream.....	7.50 €
Warm Tatin, vanilla ice-cream.....	6.50 €
Panna Cotta strawberry-pistachio	6.50€
Pastry of the day.....	6.50 €
Gourmet coffee.....	8.90 €

Ice-cream from "Adam's" ice-cream shop

Flavours:

Vanilla, chocolate, strawberry, coffee, blackcurrant, lemon, salted butter
caramel

Passion fruit, pistachio, raspberry, mint-chocolate, rum-raisin

Bowl:

1 scoop	2.50 €
2 scoops	4.50 €
3 scoops	5.50 €
Additional whipped cream	1.80 €

Banana Split

*(Banana, 1 scoop of vanilla, chocolate, strawberry, hot fudge and
whipped cream)*

8.50 €

Poire belle Hélène

(Banana, 2 scoops of vanilla, hot fudge and whipped cream)

7.50 €

Strawberry melba or peach melba

*(Strawberry or peach, 1 scoop of vanilla, strawberry, strawberry coulis
and whipped cream)*

7.50 €

Dame Blanche

(3 scoops of vanilla, hot fudge and whipped cream)

7.50 €

Chocolat or café liégeois

*(2 scoops of chocolate or coffee ice-cream, 1 scoop of vanilla, hot
fudge or mocha and whipped cream)*

7.50 €

Colonel

(2 scoops of lemon ice-cream and vodka)

8.50 €