



# POURQUOI PAS

RESTAURANT

## POURQUOI PAS

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Dear Guest,

Welcome aboard the restaurant !

Pourquoi Pas was the name of the ship of the famous polar explorer, the Commandant Charcot, with which he launched several expeditions in Antarctica

Between land and sea, I propose you a real tasteful and authentic journey around the culinary richness of our beautiful Brittany

Along the menu, you will sail between the preserved flavors of organic vegetables from the edge of Rance, the unique and refined lobsters, abalones and scallops from Emerald Coast

Thanks to the savoir-faire of our local producers, I have the pleasure to make you discover, among others, Plouër honey or the seaweed from Saint-Lunaire

The Pourquoi Pas team wishes you an unforgettable journey in the heart of a seasonal and passionate cuisine

Julien Hennote  
Pourquoi Pas' Chef





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## THE CHEF MENU

2 courses 30 €

3 courses 39 €

Only served at lunch except weekends, bank holidays and bank holidays' eve



## LORD HAMILTON MENU 65 €

Tailored scallops,  
caviar lemon and Kale



Wild duckling with pepper from Tasmania,  
Stuffed cabbage



Soft and cream cheese from Ploec-sur-Lié,  
breton biscuit with candied fruits



Crispy meringue, confit chestnuts,  
vanilla and kumquat

*To satisfy the children's gastronomic curiosity, we offer a  
reduced menu Lord Hamilton for 35 €*

The list of allergens is available on request - All our meat is of french origin



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## LYONA FABER MENU 85 €

Tailored scallops,  
caviar lemon and Kale



Abalone from our coasts with herbs,  
fennel and black garlic



Squids "à la minute" on a barbecue,  
sweet onions and artichokes



Sprinkled ceps on the fish of the day,  
mashed potatoes and guanciale



Soft and creamy cheese from Ploelec-sur-Lié,  
breton biscuit with candied fruits



Roasted pear, nuts caramel  
and hot chocolate to pour



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## JEAN-BAPTISTE CHARCOT MENU 105 €

This menu will be served for all the guests at the table and not  
after 1:30 pm and 9:00 pm

Tailored scallops,  
caviar lemon and Kale

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Abalone from our coasts with herbs,  
fennel and black garlic

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Squids "à la minute" on a barbecue,  
sweet onions and artichokes

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Sprinkled ceps on the fish of the day,  
mashed potatoes and guanciale

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Wild duckling with pepper from Tasmania,  
stuffed cabbage

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Soft and creamy cheese from Ploeuc-sur-Lié,  
breton biscuit with candied fruits

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Crispy meringue, confit chestnuts,  
vanilla and kumquat

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Roasted pear, nuts caramel  
and hot chocolate to pour



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## TO BEGIN

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TAILORED SCALLOPS	26 €
Caviar lemon and Kale	
ABALONES FROM OUR COASTS	32 €
Fennel and black garlic	
SQUIDS "À LA MINUTE" ON A BARBECUE	26 €
Sweet onion and artichokes	

## TO CONTINUE

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SPRINKLED CEPS ON THE FISH OF THE DAY	41 €
Mashed potatoes and guanciale	
WILD DUCKLING WITH PEPPER FROM TASMANIA	41 €
Stuffed cabbage	

## TO FINISH

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SOFT AND CREAMY CHEESE FROM PLOEUC-SUR-LIÉ	10 €
Breton biscuit with candied fruits	
CRISPY MERINGUE, CONFIT CHESTNUTS	17 €
Vanilla and kumquat	
ROASTED PEAR AND NUTS CARAMEL	17 €
Hot chocolate to pour	



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## FOOD AND WINE PAIRING

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Our sommelier selected wines by the glass to pair your meal with harmony.

WINE PAIRING - 2 GLASSES	25 €
WINE PAIRING - 3 GLASSES	36 €
WINE PAIRING - 4 GLASSES	46 €



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## AWARDS

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The Pourquoi Pas Restaurant has earned one star from the 2019 Michelin Guide, renewed in 2020



The Gault et Millau guide has awarded to the restaurant Pourquoi Pas two Toques, placing it to the rank of leader's tables.



A cuisine of great finesse  
Is worth the detour !



Gault & Millau

Leader's table



Michelin

The most beautiful addresses



A seasonal cuisine,  
authentic and inventive