



# 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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## BRIC À BRAC MENU 45 €

Starter, main course and dessert

imagined by Chef Julien Hennote.

*Only served at lunch from wednesday to friday, except during  
holidays, bank holidays, long weekends.*



## LORD HAMILTON MENU 65 €

Crunchy sardines fritters, green peas,  
feta cheese and fresh herbs



Pollack grilled "à la plancha",  
artichokes with seaweed and tomatoes



Local cow cheese,  
pollen and summer flower



Apricots in different textures,  
hyssop flavour and "turrón"

*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 €

Crunchy sardines fritter, green peas,  
feta cheese and fresh herbs



Snacked squids,  
crispy pig and black garlic



Fresh crayfish,  
peach-verbena and iced consommé



Blue roasted lobster,  
young carrots vanilla-strawberry and small feva beans



Local cow cheese,  
pollen and summer flower



Blancmange and raspberries from Maupitet,  
refreshed with wild fennel



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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

Crunchy sardines fritter, green peas,  
feta cheese and fresh herbs

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Snacked squids,  
crispy pig and black garlic

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Fresh crayfish,  
peach-verbena and iced consommé

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Pollack grilled "à la plancha",  
artichokes with seaweed and tomatoes

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Blue roasted lobster,  
young carrots vanilla-strawberry and small feva beans

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Local cow cheese,  
pollen and summer flower

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Blancmange and raspberries from Maupitet,  
refreshed with wild fennel

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Apricots in different textures,  
hyssop flavour and "turrón"



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## TO BEGIN

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CRUNCHY SARDINES FRITTERS	24 €
Green peas, feta cheese and fresh herbs	
SNACKED SQUIDS	26 €
Crispy pig and black garlic	
FRESH CRAYFISH	31 €
Peach-verbena and iced consommé	

## TO CONTINUE

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POLLACK GRILLED "A LA PLANCHA"	38 €
Artichokes with seaweed and tomatoes	
BLUE ROASTED LOBSTER	68 €
Young carrots vanilla-strawberry and small feva beans	

## TO FINISH

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LOCAL COW CHEESE	10 €
Pollen and summer flower	
BLANCMANGE AND RASPBERRIES FROM MAUPITET	17 €
Refreshed with wild fennel	
APRICOTS IN DIFFERENTS TEXTURES	17 €
Hyssop flavour and "turrón"	



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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 and 2021.



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