



# POURQUOI PAS

RESTAURANT

Dear guests, welcome aboard the restaurant. Julien Hennote is pleased to introduce you to the new menu of the month.



Pourquoi Pas was the name of the ship of the famous polar explorer the Commandant Charcot with whom 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, abalone and scallops from Emerald Coast.

Thanks to the savoir-faire of our local producers, I have the pleasure to make you discover, among others, Ploüer's 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  
imaginated by Julien Hennote.

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

## LORD HAMILTON MENU 65 €

Carved out diver scallops  
with crunchy and smoked cauliflower

—

Fish of the moment and roasted ceps,  
shallot juice and tarragon flavored broth

—

Bellevue blue cheese  
with breton Whisky and beet ice cream

—

Kumquats candied with spices,  
chestnut cream and crunchy meringue

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

Carved out diver scallops  
with crunchy and smoked cauliflower

—

Langoustines and braised leeks  
with wakame and pink onion seasoning

—

Abalones from our coasts cooked in butter  
Paimpol beans cooked in juice

—

Barbecued pigeon,  
candied quince, squash and hazelnut

—

Bellevue blue cheese  
with breton Whisky and beet ice cream

—

Honey and fresh seaside pollen,  
pear and foaming cheese



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## JEAN-BAPTISTE CHARCOT MENU 105 €

Carved out diver scallops  
with crunchy and smoked cauliflower

—

Langoustines and braised leeks  
with wakame and pink onion seasoning

—

Abalones from our coasts cooked in butter  
Paimpol beans cooked in juice

—

Fish of the moment and roasted ceps,  
shallot juice and tarragon flavored broth

—

Barbecued pigeon,  
candied quince, squash and hazelnut

—

Bellevue blue cheese  
with breton Whisky and beet ice cream

—

Honey and fresh seaside pollen,  
pear and foaming cheese

—

Kumquats candied with spices,  
chestnut cream and crunchy meringue

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



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## TO BEGIN

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CARVED OUT DIVER SCALLOPS With crunchy and smoked cauliflower	28 €
LANGOUSTINES AND BRAISED LEEKS With wakame and pink onion seasoning	31 €
ABALONES FROM OUR COASTS COOKED IN BUTTER Paimpol beans cooked in juice	32 €

## TO CONTINUE

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FISH OF THE MOMENT AND ROASTED CEPS Shallot juice and tarragon flavored broth	41 €
BARBECUED PIGEON Candied quince, squash and hazelnut	42 €

## TO FINISH

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BELLEVUE BLUE CHEESE With breton Whisky and beet ice cream	10 €
HONEY AND FRESH SEASIDE POLLEN Pear and foaming white cheese	17 €
KUMQUATS CANDIED WITH SPICES Chestnut cream and crunchy meringue	17 €



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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

The Pourquoi Pas has earned one star from the 2019 Michelin Guide.  
It was 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  
It worth the detour ! »



Michelin

Leader's table



Gault & Millau

The most beautiful addresses



« A seasonal cuisine, authentic  
and inventive »

