



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 Antartica.

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

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

TO CONTINUE

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

TO FINISH

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



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FOOD AND WINE PAIRING

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

WINE PAIRING - 2 GLASSES	32 €
WINE PAIRING - 3 GLASSES	45 €
WINE PAIRING - 4 GLASSES	56 €
WINE PAIRING - 5 GLASSES	65 €



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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 »

