



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 Chef Julien Hennote.

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

« LORD HAMILTON » MENU 70 €

Duck foie gras and wild oyster
served in a roasted chicken broth

—

Smocked brill with maritime pine needle
vanilla cauliflower and old rum

—

Bellevue blue cheese emulsion
with breton whisky and beet ice cream

—

Thin sheets of dark chocolate
« Café Joyeux » flavoured praline and ice cream

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





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« LYONA FABER » MENU 90 €

Duck foie gras and wild oyster
served in a roasted chicken broth

—

Diving scallops baked in a shell
leek and black garlic

—

Abalones from our coasts cooked in butter
heliantis risotto with parmesan and guanciale

—

Snacked cuttlefish
parsley root and beef cheek candied in red wine

—

Bellevue blue cheese emulsion
with breton whisky and beet ice cream

—

Blancmange with mandarin
Buddha's hand and tarragon



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



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« JEAN-BAPTISTE CHARCOT » MENU 110 €

Duck foie gras and wild oyster
served in a roasted chicken broth

—

Diving scallops baked in a shell
leek and black garlic

—

Abalones from our coasts cooked in butter
heliantis risotto with parmesan and guanciale

—

Smoked brill with maritime pine needle
vanilla cauliflower and old rum

—

Snacked cuttlefish
parsley root and beef cheek candied in red wine

—

Bellevue blue cheese emulsion
with breton whisky and beet ice cream

—

Blancmange with mandarin
Buddha's hand and tarragon

—

Thin sheets of dark chocolate
« Café Joyeux » flavoured praline and ice cream

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



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TO BEGIN

DUCK FOIE GRAS AND WILD OYSTER	28 €
Served in a roasted chicken broth	

DIVING SCALLOPS BAKED IN A SHELL	28 €
Leek and black garlic	

ABALONES FROM OUR COASTS COOKED IN BUTTER	35 €
Heliantis risotto with parmesan and guanciale	

TO CONTINUE

SMOCKED BRILL WITH MARITIME PINE NEEDLE	42 €
Vanilla cauliflower and old rum	

SNACKED CUTTLEFISH	38 €
Parsley root and beef cheek candied in red wine	

TO FINISH

BELLEVUE BLUE CHEESE EMULSION	10 €
With breton whisky and beet ice cream	

BLANCMANGE WITH MANDARIN	17 €
Buddha's hand and tarragon	

THIN SHEETS OF DARK CHOCOLATE	17 €
« Café Joyeux » flavoured praline and ice cream	



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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 »

