



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 €

Cooked and raw scallops, with pears and ground pears

—

Candied yellow pollack rubbed in mandarine, with endives and cress

—

« Le Pavail » Breton scarped cheese with squash textures

—

Crispy parsnip, cocoa nib ice cream and melting chocolate

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 90 €

Cooked and raw scallops,
with pears and ground pears

—

Spider crab with crunchy Jerusalem artichoke
and royal kombu veil

—

Langoustines and Breton chicken cooked in a stuffed
cabbage, with reduced foamy juice

—

Duckling marinated in Christmas wine, then roasted
with candied beets and daikon

—

« Le Pavail » Breton scarped cheese with squash textures

—

Smooth grapefruit and coconut
refreshed with Tasmanian berry



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« JEAN-BAPTISTE CHARCOT » MENU 110 €

Cooked and raw scallops, with pears and ground pears

—

Spider crab with crunchy Jerusalem artichoke
and royal kombu veil

—

Langoustines and Breton chicken cooked in a stuffed
cabbage, with reduced foamy juice

—

Candied yellow pollack rubbed in mandarine,
with endives and cress

—

Duckling marinated in Christmas wine, then roasted
with candied beets and daikon

—

« Le Pavail » Breton scarpèd cheese with squash textures

—

Smooth grapefruit and coconut refreshed with Tasmanian berry

—

Crispy parsnip, cocoa nib ice cream and melting chocolate

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



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TO BEGIN

COOKED AND RAW SCALLOPS With pears and ground pears	27 €
SPIDER CRAB WITH CRUNCHY JERUSALEM ARTICHOKE And royal kombu veil	25 €
LANGOUSTINES AND BRETON CHICKEN Cooked in a stuffed cabbage, with reduced foamy juice	31 €

TO CONTINUE

CANDIED YELLOW POLLACK RUBBED IN MANDARINE With endives and cress	39 €
DUCKLING MARINATED IN CHRISTMAS WINE Then roasted with candied beets and daikon	41 €

TO FINISH

« LE PAVAIL » BRETON SCARPED CHEESE With squash textures	10 €
SMOOTH GRAPEFRUIT And coconut refreshed with Tasmanian berry	17 €
CRISPY PARSNIP, COCOA NIB ICE CREAM And melting chocolate	17 €



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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 »

