



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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« LORD HAMILTON » MENU 75 €

Open sea mullet and local beef from La Raudais,
artichoke condiment

—

Line fish plancha grilled and peas
from the organic farm of Maupitet

—

Goat cheese and fresh pollen

—

Smooth chocolate and grilled vanilla from Tahaa

*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 95 €

Open sea mullet and local beef from La Raudais,
artichoke condiment

—

Green asparagus, guanciale and snacked squids

—

Crispy langoustines with buckwheat and rhubarb

—

Salt-meadow lamb and black garlic from the bay

—

Goat cheese and fresh pollen

—

Refreshed yellow lemon with wild fennel



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Open sea mullet and local beef from La Raudais,
artichoke condiment

—

Green asparagus, guanciale and snacked squids

—

Crispy langoustines with buckwheat and rhubarb

—

Line fish plancha grilled and peas
from the organic farm of Maupitet

—

Salt-meadow lamb and black garlic from the bay

—

Goat cheese and fresh pollen

—

Refreshed yellow lemon with wild fennel

—

Smooth chocolate and grilled vanilla from Tahaa

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



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TO BEGIN

OPEN SEA MULET	28 €
And local beef from La Raudais, artichoke condiment	
GREEN ASPARAGUS	32 €
Guanciale and snacked squids	
CRISPY LANGOUSTINES WITH BUCKWHEAT	35 €
And rhubarb	
ARTICHOKES	28 €
And Breton kombu	

TO CONTINUE

LINE FISH PLANCHA GRILLED	43 €
And peas from the organic farm of Maupitet	
SALT-MEADOW LAMB	45 €
And black garlic from the bay	
VEGETABLE RAVIOLI	34 €
And herbaceous juice	

TO FINISH

GOAT CHEESE	10 €
And fresh pollen	
REFRESHED YELLOW LEMON	17 €
With wild fennel	
CHOCOLATE	17 €
And grilled vanilla from Tahaa	



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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 earned one star from the 2019 Michelin Guide. It was renewed in 2020, 2021 and 2022.



« A cuisine of a great finesse. It worth the detour! »



Michelin

The most beautiful adresses

The Gault et Millau guide has awarded to the Pourquoi Pas restaurant two Toques, placing it to the rank of leader's tables.



Gault & Millau

Leader's table



Chef Julien Hennote is a signatory of the Ethic Ocean charter for the preservation of marine resources. Ethic Ocean accompanies Chefs in a sustainable supply of seafood.



Ethic Ocean

For the preservation of the ocean and its resources

The Pourquoi Pas restaurant has been selected by the guide Tables & Saveurs de Bretagne. We share the same values: sharing with others, respect for the land that welcomes us, love of the product that is offered to us and a passion for the art of hospitality.



« A seasonal cuisine, authentic and inventive »