



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 €

Horse mackerel, fresh herbs and citrus

—

Line fish with seaweed, spring onions
and black garlic from the bay

—

«Darley» farm cheese with raw milk and sour melon

—

Local strawberries, wild rocket
and fine caramelized leaf

*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 €

Horse mackerel, fresh herbs and citrus

—

Sea spider, sea fennel and crab juice

—

Local peas, frosted carrot and crunchy buckwheat

—

Blue lobster with blackcurrant leaf,
green beans and almonds

—

«Darley» farm cheese with raw milk and sour melon

—

Fresh and candied cherries, flavored with lemon thyme



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Horse mackerel, fresh herbs and citrus

—

Sea spider, sea fennel and crab juice

—

Local peas, frosted carrot and crunchy buckwheat

—

Line fish with seaweed, spring onions
and black garlic from the bay

—

Blue lobster with blackcurrant leaf, green beans and almonds

—

«Darley» farm cheese with raw milk and sour melon

—

Local strawberries, wild rocket
and fine caramelized leaf

—

Fresh and candied cherries, flavored with lemon thyme

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



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TO BEGIN

HORSE MACKEREL Fresh herbs and citrus	25 €
SEA SPIDER Sea fennel and crab juice	26 €
LOCAL PEAS, FROSTED CARROT And crunchy buckwheat	26 €
ARTICHOKES And Breton kombu	26 €

TO CONTINUE

LINE FISH WITH SEAWEED Spring onions and black garlic from the bay	42 €
BLUE LOBSTER WITH BLACKCURRANT LEAF Green beans and almonds	68 €
VEGETABLE RAVIOLI And herbaceous juice	31 €

TO FINISH

«DARLEY» FARM CHEESE WITH RAW MILK And sour melon	10 €
LOCAL STRAWBERRIES With rocket and fine caramelized leaf	17 €
FRESH AND CANDIED CHERRIES Flavored with lemon thyme	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 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 »