



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 €

Thickly sliced line fish, frosted sea fennel and cucumber

—

Saint-Pierre with savory butter,
artichokes and sardine condiment

—

Aerated cheese from Brittany,
fresh pollen and summer flowers

—

Apricots in a sugar shell,
buckwheat and ribot milk

*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 €

Thickly sliced line fish, frosted sea fennel and cucumber

—

Roasted octopus, Norman chickpeas and peach

—

Field tomatoes, strawberries and black garlic
from Saint-Malo bay

—

Blue lobster cooked in a stew, crunchy colored zucchini

—

Aerated cheese from Brittany,
fresh pollen and summer flowers

—

Fresh raspberries and flat parsley



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Thickly sliced line fish, frosted sea fennel and cucumber

—

Roasted octopus, Norman chickpeas and peach

—

Field tomatoes, strawberries and black garlic
from Saint-Malo bay

—

Saint-Pierre with savory butter,
artichokes and sardine condiment

—

Blue lobster cooked in a stew, crunchy colored zucchini

—

Aerated cheese from Brittany, fresh pollen
and summer flowers

—

Fresh raspberries and flat parsley

—

Apricots in a sugar shell, buckwheat and ribot milk

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



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TO BEGIN

THICKLY SLICED LINE FISH Frosted sea fennel and cucumber	29 €
ROASTED OCTOPUS Norman chickpeas and peach	28 €
FIELD TOMATOES Strawberries and black garlic from Saint-Malo bay	27 €
LOBSTER RAVIOLE Pressed carcass juice and almond milk	33 €

TO CONTINUE

SAINT-PIERRE WITH SAVORY BUTTER Artichokes and sardine condiment	42 €
BLUE LOBSTER COOKED IN A STEW Crunchy colored zucchini	69 €
BRETON ARTICHOKE Flavored with sage and orange, served fresh	31 €

TO FINISH

AIRY CHEESE FROM BRITTANY Fresh pollen and summer flowers	10 €
FRESH RASPBERRIES And flat parsley	18 €
APRICOTS IN A SUHAR SHELL Buckwheat and ribot milk	18 €

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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 »