



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 €

Barely smoked line tuna, melon,
iberian ham and anchovy

—

Fish of the day, shellfish and crustaceans
served in seaweed broth

—

Cheese matured with sea water

—

Crispy tart with local strawberries
and Tahaa vanilla

*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 €

Barely smoked line tuna, melon,
iberian ham and anchovy

—

Langoustines refreshed with verbena,
almond and black lemon

—

Heirloom tomatoes, frosted watermelon
with celery leaf and toasted bread

—

Roasted pigeon breast, beans,
sage and plums

—

Cheese matured with sea water

—

Peach and tarragon blancmange with crunchy meringue



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Barely smoked line tuna, melon, iberian ham and anchovy

—

Langoustines refreshed with verbena,
almond and black lemon

—

Heirloom tomatoes, frosted watermelon
with celery leaf and toasted bread

—

Fish of the day, shellfish and crustaceans
served in a seaweed broth

—

Roasted pigeon breast, beans, sage and plums

—

Cheese matured with sea water

—

Peach and tarragon blancmange with crunchy meringue

—

Crispy tart with local strawberries and Tahaa vanilla

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



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TO BEGIN

BARELY SMOKED LINE TUNA	28 €
Melon, iberian ham and anchovy	
LANGOUSTINES REFRESHED WITH VERBENA	32 €
Almond and black lemon	
HEIRLOOM TOMATOES	25 €
Frosted watermelon with celery leaf and toasted bread	
BRETON ARTICHOKE	28 €
Flavored with sage and orange, served fresh	

TO CONTINUE

FISH OF THE DAY, SELLFISH AND CRUSTACEANS	41 €
Served in a seaweed broth	
ROASTED PIGEON BREAST	43 €
Beans, sage and plums	
BLUE LOBSTER RAVIOLIS	35 €
Almond milk and juice	

TO FINISH

CHEESE MATURED	10 €
With sea water	
PEACH AND TARRAGON BLANCMANGE	18 €
With crunchy meringue	
CRISPY TART WITH LOCAL STRAWBERRIES	18 €
And Tahaa vanilla	

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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 »