



# 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 rubbed with sea herbs,  
raspberries and beets

—

Fish of the day, colored cauliflowers and vanilla

—

Faisselle, frosted black garlic and ricotta shavings

—

Chocolate in light emulsion and pouring,  
smoked hazelnut praline

*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 rubbed with sea herbs,  
raspberries and beets

—

Squid and mussels served in a heirloom tomato juice

—

Blue lobster and pig sausage with Kari Gosse,  
pink onions and buckwheat

—

Thick slices of red tuna, local beans  
and shavings of foie gras

—

Faisselle, frosted black garlic and ricotta shavings

—

Fresh fig, fine brioche leaves and fig leaf mousse cream



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## « JEAN-BAPTISTE CHARCOT » MENU 115 €

Horse mackerel rubbed with sea herbs,  
raspberries and beets

—

Squid and mussels served in a heirloom tomato juice

—

Blue lobster and pig sausage with Kari Gosse,  
pink onions and buckwheat

—

Fish of the day, colored cauliflowers and vanilla

—

Thick slices of red tuna, local beans  
and shavings of foie gras

—

Faisselle, frosted black garlic and ricotta shavings

—

Fresh fig, fine brioche leaves and fig leaf mousse cream

—

Chocolate in light emulsion and pouring,  
smoked hazelnut praline



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

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HORSE MACKEREL RUBBED WITH SEA HERBS Raspberries and beets	27 €
SQUID AND MUSSELS Served in a heirloom tomato juice	28 €
BLUE LOBSTER AND PIG SAUSAGE WITH KARI GOSSE Pink onions and buckwheat	32 €
BRETON ARTICHOKE Flavored with sage and orange, served fresh	28 €

## TO CONTINUE

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FISH OF THE DAY Colored cauliflowers and vanilla	44 €
THICK SLICES OF RED TUNA Local beans and shavings of foie gras	43 €
BLUE LOBSTER RAVIOLIS Almond milk and juice	35 €

## TO FINISH

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FAISSELLE, FROSTED BLACK GARLIC And ricotta shavings	10 €
FRESH FIG, FINE BRIOCHE LEAVES And fig leaf mousse cream	18 €
CHOCOLATE IN LIGHT EMULSION AND POURING Smoked hazelnut praline	18 €

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## FOOD AND WINE PAIRING

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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 »