



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 diving scallops, bard broth with ribot milk

—

Candied fish of the day with mandarin oil,
parsnips and nasturtium pesto

—

« Bleu de Bellevue » cow's cheese,
beetroot and Breton whisky

—

Milk chocolate and creamy Jerusalem artichoke,
crunchy hazelnuts

*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 diving scallops, bard broth with ribot milk

—

Abalone from our coasts with seaweed butter,
dashi and local cabbage

—

Crunchy langoustine with buckwheat,
autumn vegetable soup

—

Crispy sweetbreads with walnut,
chouchenn and oyster mushrooms

—

« Bleu de Bellevue » cow's cheese,
beetroot and Breton whisky

—

Different citrus scents and textures
invigorated by sea fennel



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Thickly sliced diving scallops, bard broth with ribot milk

—

Abalone from our coasts with seaweed butter
dashi and local cabbage

—

Crunchy langoustine with buckwheat, autumn vegetable soup

—

Candied fish of the day with mandarin oil
parsnips and nasturtium pesto

—

Crispy sweetbreads with walnut, chouchenn and oyster mushrooms

—

« Bleu de Bellevue » cow's cheese, beetroot and Breton whisky

—

Different citrus scents and textures invigorated by sea fennel

—

Milk chocolate and creamy Jerusalem artichoke, crunchy hazelnuts

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 DIVING SCALLOPS bard broth with ribot milk	30 €
ABALONES FROM OUR COASTS WITH SEAWEED BUTTER dashi and local cabbage	36 €
CRUNCHY LANGOUSTINES WITH BUCKWHEAT autumn vegetable soup	34 €
POTATOE GNOCCHI WITH PORCINI MUSHROOMS and shitake consommé	27 €

TO CONTINUE

CANDIED FISH OF THE DAY WITH MANDARIN OIL parsnips and nasturtium pesto	44 €
CRISPY SWEETBREADS WITH WALNUT chouchenn and oysters mushrooms	45 €
BLUE LOBSTER RAVIOLIS almond milk and juice	38 €

TO FINISH

« BLEU DE BELLEVUE » COW'S CHEESE beetroot and Breton whisky	10 €
DIFFERENT CITRUS SCENTS AND TEXTURES invigorated by sea fennel	18 €
MILK CHOCOLATE AND CREAMY JERUSALEM ARTICHOKE crunchy hazelnuts	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 »