



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 €

Snacked squid, parsley roots, black garlic and watercress

—

Local chicken stuffed with scampi and sweetbreads,
roots and winter sprouts

—

« Bleu de Bellevue » cow's cheese,
pear with Christmas wine and glazed walnut

—

« Grand Cru » dark chocolate served hot, iced, crunchy and frothy

*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 €

Snacked squid, parsley roots, black garlic and watercress

—

Roasted cauliflower and nori consommé,
« Ostra Regal » oyster, barely smoked

—

Diving scallops cooked in shell,
Brussels sprouts and chestnut paste

—

Poached cod with ribot milk,
Aquitaine caviar and burnt bread

—

« Bleu de Bellevue » cow's cheese,
pear with Christmas wine and glazed walnut

—

Candied and frosted clementine,
blancmange with anise and ginger



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« JEAN-BAPTISTE CHARCOT » MENU 115 €

Snacked squid, parsley roots, black garlic and watercress

—

Roasted cauliflower and nori consommé,
« Ostra Regal » oyster, barely smoked

—

Diving scallops cooked in shell,
Brussels sprouts and chestnut paste

—

Poached cod with ribot milk,
Aquitaine caviar and burnt bread

—

Local chicken stuffed with scampi and sweetbreads,
roots and winter sprouts

—

« Bleu de Bellevue » cow's cheese,
pear with Christmas wine and glazed walnut

—

Candied and frosted clementine, blancmange with anise and ginger

—

« Grand Cru » dark chocolate served hot, iced, crunchy and frothy



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

SNACKED SQUIDS parsley roots, black garlic and watercress	28 €
ROASTED CAULIFLOWER AND NORI CONSOMMÉ « Ostra Regal » oyster, barely smoked	27 €
DIVING SCALLOPS COOKED IN SHELL Brussels sprouts and chestnut paste	30 €
POTATOE GNOCCHI WITH PORCINI MUSHROOMS and shitake consommé	27 €

TO CONTINUE

POACHED COD WITH RIBOT MILK Aquitaine caviar and burnt bread	41 €
LOCAL CHICKEN STUFFED WITH SCAMPI and sweetbreads, roots and winter sprouts	42 €
BLUE LOBSTER RAVIOLIS almond milk and juice	36 €

TO FINISH

« BLEU DE BELLEVUE » COW'S CHEESE pear with Christmas wine and glazed walnut	10 €
CANDIED AND FROSTED CLEMENTINE blancmange with anise and ginger	18 €
« GRAND CRU » DARK CHOCOLATE SERVED HOT iced, crunchy and frothy	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 »