



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 famous polar explorer Commandant Charcot's ship, upon which he launched several expeditions to the Artantica.

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 the Emerald Coast.

Thanks to the savoir-faire of our local producers, I have the pleasure to introduce you to Ploüer's honey or the seaweed from Saint-Lunaire, among others..



The Pourquoi Pas team wishes you an unforgettable journey in the heart of a seasonal and passionate cuisine.

JULIEN HENNOTE
Pourquoi Pas Chef



POURQUOI PAS

RESTAURANT

« LORD HAMILTON » MENU 75 €

Diving scallops cooked in shells, leeks and kombu

—

Angling pollack, potatoes, seaboard herbs and broth

—

Creamy cheese from Mont-Saint-Michel, fresh pollen and wild rocket

—

« Café Joyeux » coffee flavored buckwheat pastry sheet
and praline with ice cream

*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.



POURQUOI PAS

RESTAURANT

« LYONA FABER » MENU 95 €

Diving scallop cooked in shells, leeks and kombu

—

Steamed asparagus and razor clams with bear's garlic zabaione

—

Abalones from our coasts with butter,
cauliflower and kari gosse

—

Local farmhouse pig's breast and blue lobster

—

Creamy cheese from Mont-Saint-Michel,
fresh pollen and wild rocket

—

Candied citrus peel, Breton Pie Noir cow's soft cheese
and Earl Grey



The list of allergens is available on request. All our meat is of french origin.



POURQUOI PAS

RESTAURANT

« JEAN-BAPTISTE CHARCOT » MENU 115 €

Diving scallop cooked in shells, leeks and kombu

—

Steamed asparagus and razor clams with bear's garlic zabaione

—

Abalones from our coasts with butter,
cauliflower and kari gosse

—

Angling pollack, potatoes, seaboard herbs and broth

—

Local farmhouse pig's breast and blue lobster

—

Creamy cheese from Mont-Saint-Michel, fresh pollen and wild rocket

—

Candied citrus peel, Breton Pie Noir cow's soft cheese
and Earl Grey

—

« Café Joyeux » coffee flavored buckwheat pastry sheet
and praline with ice cream



This menu will be served for all the guests not after 1:30 pm and 9:00 pm.
The list of allergens is available on request. All our meat is of french origin.



POURQUOI PAS

RESTAURANT

TO BEGIN

| | |
|--|------|
| DIVING SCALLOPS cooked in shells, leeks and kombu | 29 € |
| STEAMED ADPARAGUS and razor clams with bear's garlic zabaione | 28 € |
| ABALONES FROM OUR COASTS WITH BUTTER cauliflower and kari gosse | 30 € |
| BLUE LOBSTER RAVIOLIS almond milk and juice | 36 € |

TO CONTINUE

| | |
|---|------|
| ANGLING POLLACK potatoes, seaboard herbs and broth | 42 € |
| LOCAL FARMHOUSE PIG'S BREAST and blue lobster | 42 € |

TO FINISH

| | |
|--|------|
| CREAMY CHEESE FROM MONT-SAINT-MICHEL fresh pollen and wild rocket | 10 € |
| CANDIED CITRUS PEEL Breton Pie Noir cow's soft cheese and Earl Grey | 18 € |
| « CAFÉ JOYEUX » coffee flavored buckwheat pastry sheet and praline with ice cream | 18 € |

The list of allergens is available on request. All our meat is of french origin. All our prices are including VAT. All our dishes are homemade and produced on site from local products.



POURQUOI PAS

RESTAURANT

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 € |



The list of allergens is available on request. All our meat is of french origin. All our prices are including VAT. All our dishes are homemade and produced on site from local products.



POURQUOI PAS

RESTAURANT

AWARDS

The Pourquoi Pas earned one star from the 2019 MICHELIN Guide. It was renewed in 2020, 2021, 2022 and 2023.



« 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 »