

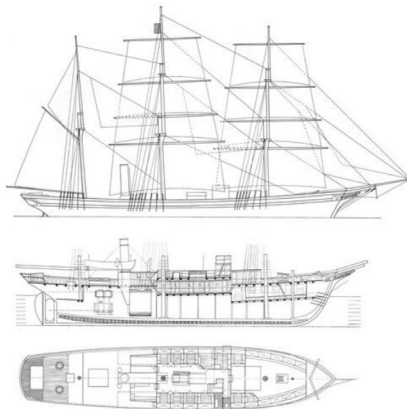
The history OF POURQUOI PAS



Dear guests, welcome to our table. Chef Julien Hennoté is happy to welcome you on board.

*Discoveries, Sensations,
Flavours*

«Pourquoi Pas» is the name given to the four polar exploration ships of Commander Charcot (1867-1936). The illustrious oceanographer conducted some of his scientific work here when our walls once housed the Museum of Natural History. Both a tribute and a promise, the name of the Pourquoi pas lends itself to the experience that we propose you live with us, between discovery, references and sensations.

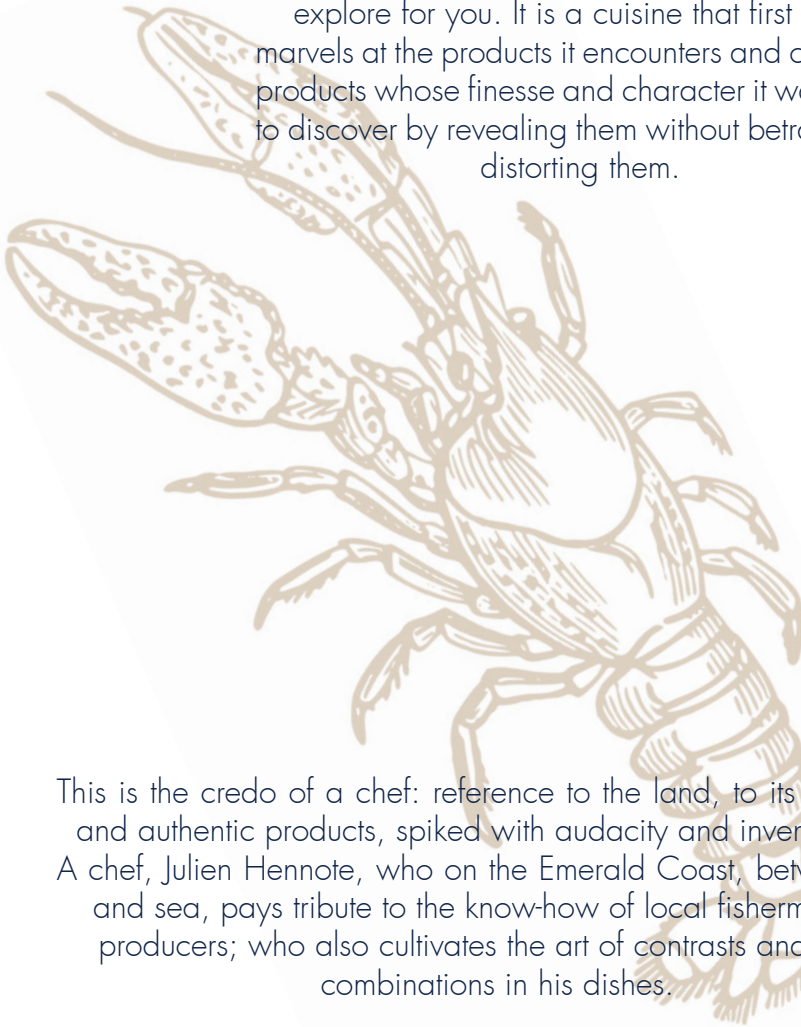


Layout and sail plan of the Pourquoi Pas, traced by Alain Marie Gautier, great grandson of the builder François Gautier, from the original plans.

High flavour

CROSSING

Julien Hennoté's cuisine has taken the time to explore for you. It is a cuisine that first of all marvels at the products it encounters and chooses; products whose finesse and character it wants you to discover by revealing them without betraying or distorting them.



This is the credo of a chef: reference to the land, to its traditional and authentic products, spiked with audacity and inventiveness. A chef, Julien Hennoté, who on the Emerald Coast, between land and sea, pays tribute to the know-how of local fishermen and producers; who also cultivates the art of contrasts and loving combinations in his dishes.

Iconic PRODUCTS

Our map is written to the rhythm of seasons and of what each one, when the time comes, can offer of ephemeral, of precious, of best.

Overview of the map.

Seasonal fruits and vegetables

Tender and colorful, they come with sunny days to brighten the mood and enliven the plate. Produced locally in organic farming by our partner market gardeners, they reflect the love of taste that we share.

Shells

Freshly gleaned from the spectacular foreshores of our beautiful Emerald Coast, here are the shells. Precious morsels of iodine, they inspire and punctuate with their freshness many of the Chef's dishes, when the highest tides are expected.

Line fishing

In the summer, the chef brings line-caught fish into his kitchen. Depending on the availability, from the most selective local fishing available, the species on the menu are chosen for their tasty flesh and their character.

Attentive to preserving resources and living things, we exclusively present fish from stocks with constant controlled renewal, taken in accordance with their reproductive cycle.

Wild herbs

Wild garlic, wild fennel, samphire... The banks of the Rance and the seaside offer us, when the season comes, a picking area with exciting botanical diversity.

Menus

AND WINE PAIRING



Lord Hamilton

4 courses menu - 90 €

Wine pairing :

Menu with wines selected by our sommelier : 3 wines - 138 €

Lyona Faber

6 courses menu - 110 €

Wine pairing :

Menu with wines selected by our sommelier : 5 wines - 190 €

Jean-Baptiste Charcot

8 courses menu - 130 €

Wine pairing :

Menu with wines selected by our sommelier : 7 wines - 225 €

This menu is established for all guests and cannot be served after 1.30 pm and 9 pm.

Starry Table

AWARDS



Michelin Guide

The Pourquoi Pas restaurant has been awarded a star by the MICHELIN Guide since 2019.

«A cuisine of great finesse, worth the diversions!»
The most beautiful MICHELIN addresses



Gault & Millau

The Gault & Millau guide awarded Le Pourquoi Pas two toques, placing it among the Tables de Chefs.



Starry Table

COMMITMENTS & VALUES



Tables & Saveurs de Bretagne

We are partners of the Tables & Saveurs de Bretagne guide and share the same values: respect for the land that welcomes us, love of the product that is offered to us, a taste for sharing and the same leitmotiv, the art of entertaining.

«A seasonal, authentic and inventive cuisine»



Ethic Ocean

Le Chef is a signatory of the Ethic Ocean charter for the preservation of marine resources. Ethic Ocean supports chefs in their sustainable sourcing of seafood.



Ethic Ocean

To continue...



At the Aquarium bar

One floor above the Pourquoi Pas, the Castelbrac bar welcomes you in the old Dinard aquarium, which has kept some of its allure for a lot of cachet. Antony Bertin, head bartender, offers a varied menu and a selection of his house cocktails.

At the Salon Charcot

Leaving the Pourquoi pas, step ashore in the neighbouring Charcot lounge. At snack time, still facing the sea, teas and pastries are served in this quiet and cosy space.

On the Clair de Lune

Running from the Priory beach to the pier of the Bec-de-la-Vallée cove, the walk passes by Castelbrac. Following it, you will discover a major part of Dinard's Belle Époque heritage. Architecture, statuary, botany: all the fantasy and pioneering spirit of Dinard's seaside resort is revealed.

