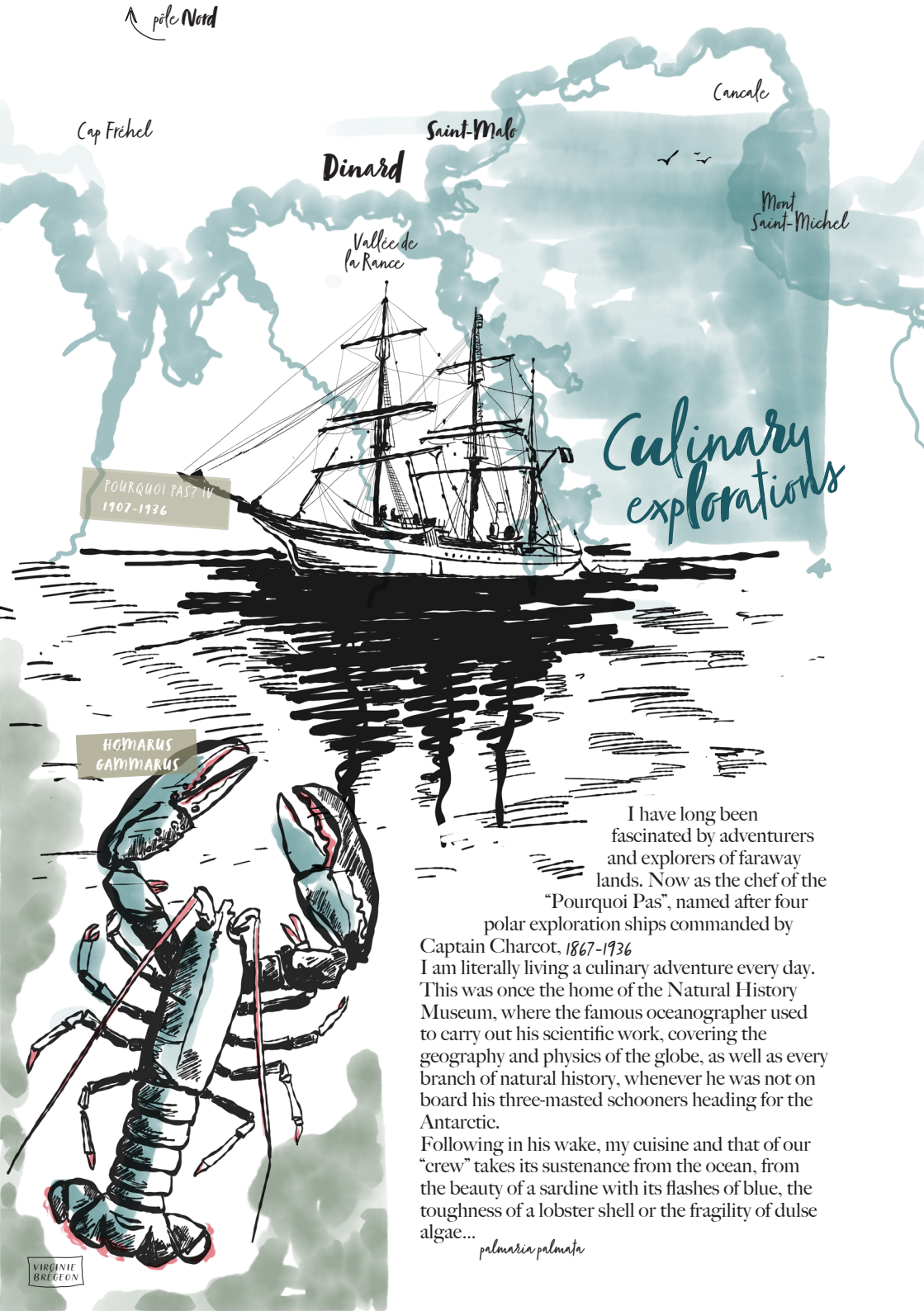


Culinary explorations

I have long been fascinated by adventurers and explorers of faraway lands. Now as the chef of the "Pourquoi Pas", named after four polar exploration ships commanded by Captain Charcot, *1867-1936*
I am literally living a culinary adventure every day. This was once the home of the Natural History Museum, where the famous oceanographer used to carry out his scientific work, covering the geography and physics of the globe, as well as every branch of natural history, whenever he was not on board his three-masted schooners heading for the Antarctic.
Following in his wake, my cuisine and that of our "crew" takes its sustenance from the ocean, from the beauty of a sardine with its flashes of blue, the toughness of a lobster shell or the fragility of dulse algae...

palmaria palmata

My cuisine is primarily about marvelling at the products I encounter and select, whether during a walk around the tips of the Emerald Coast or in the markets at Dinard and Saint-Malo, and especially from my meetings with those who work on the land or the sea...
These landscapes, at times rough, always marked by tide or weather, are to me real edible landscapes, enticing me to contemplate their beauty and discover their culinary offering.
It's about telling the tale of the sea, punctuated by herbs from the coast, or preparing the fruit of the land, with a touch of marine seasoning...

The only **taste** *of interest to me is* **authenticity.**

That's my guiding principle: the relation to the terroir, to its authentic products, with a new and sensitive approach, inspired by the expertise of the people who live it every day.



OCTOBER-NOVEMBER

Call Paul Henri for the return of the SCALLOP and ABALONE season.

Visit the Jardins de la Matz for fall vegetables.

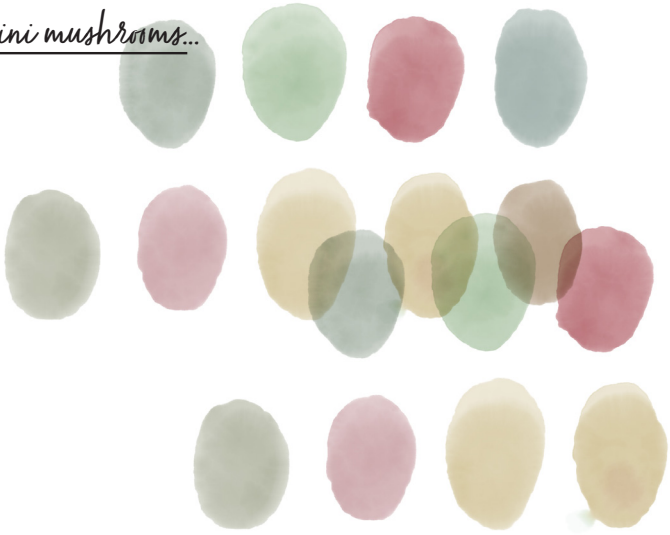
Imagine and try out some festive menus.

Find quince and nashi (in the area)

local products, my palette of tastes, colours and textures

VEGETABLE GARDEN.
Plan to grow aromatic herbs and flowers for next year at the Jardin de la Flaudais.

NB:
Outing in the forest?
Hoping to find some porcini mushrooms...





the spirit of the cuisine

Our menu is written in tune with the seasons and what each of them can offer when their time comes, so ephemeral, so precious, so much the best.

Sampling the Sea

a voyage, an exploration, a culinary journey looking out to sea...

Lord Hamilton

In 1875, the old Colonel exclaimed "Oh my God, what bric-à brac!" when he first saw the villa that later came to be renamed the "Villa Bric-à-Brac". He brought to it his own personal touches of the finery of a Scottish castle.

- 4 courses 95€
- with food and wine pairings (3 glasses) €48

Lyona Faber

This visionary English woman was both creative and enterprising. She designed the future seaside resort of Dinard with her husband and laid the foundations for the Castelbrac as we now know it in 1872.

- 6 courses €115
- with food and wine pairings (5 glasses) €80

Jean-Baptiste Charcot

In 1934, the building was bought by the National Museum of Natural History. Natural scientists moved in and undertook some major research projects.

- 8 courses €135
- with food and wine pairings (7 wines) €95

Suggestion for all menus
Cheese note €10

This menu is prepared for all our guests and cannot be served after 1.30 pm or 9 pm.

A list of allergens is available on request. All our meat is of French origin. All our prices are shown inclusive of tax and VAT. All our dishes are "home-made" and produced in our kitchens from the raw ingredients.

The products and varieties on the menu are chosen for their flavour and their character. I like spring for its early vegetables, asparagus, wild garlic; summer for its oily fish and sweet flavours; autumn for its gleaming colours (squashes and mushrooms) and family harvesting trips; winter for its flavours of the sea so characteristic of our coast (oysters, lobster, scallops).

In October, I get just as much pleasure from finding the translucent flesh inside shellfish as I do from shaking from hands with my fishermen friends I see again at last.

And when the season comes round, we celebrate, that's the pleasure of waiting!

Working with seasonal produce, conserving the resources of the earth and the sea, is an ecological commitment but also an ethical and aesthetic choice in one's way of working.
We only bring you fish from stocks that are continuously replenished, bred while respecting their reproductive cycle, and seasonal fruit and vegetables produced locally with respect for their life cycle.

This personal approach sits within a collaborative conversation. It is part of our relationship of trust with the team and the producers, our commitment to "Tables et Saveurs de Bretagne", the "Chefs du Territoire" association, and Ethnic Oceans who promote sustainable fishing and cuisine.



A gourmet trip around the Coast



Enjoy a galette-saucisse at Dinard market

The simple, authentic pleasure of every Breton event. Be patient, get in the queue, it's all part of the experience!

Go collecting wild flavours in the Bay of Beaussais-sur-Mer

Wild fennel, samphire, obione, sea fennel, all waiting to be gathered.

Picnic at sea on board the Fou de Bassan

Set off to discover the Chausey islands or Mont-Saint-Michel from the sea, on this exceptional boat.

Fill up with sourdough bread at the Faustin bakery

Crunch the sand with your feet at Saint-Lunaire

Seafood ready for tasting, a glass of wine in your hand as you watch the sunset.

Leaf through my book on Mathurin Méheut and the cuisine of the Sea

Enjoy a patisserie and Breton tea at the Charcot tea-room

Sample Clara's cakes, a Dinard Osaka tea, and allow yourself to be lulled by the lapping of the waves below.

Stroll along the Promenade du Clair de Lune

with music, when night has fallen.

Ice creams and walk to Vent de Vanille

At the end of Clair de Lune, above the beach and casino, delicious ice creams that are not to be missed.

Cocktails at the Aquarium

A Galaad whisky infused with sobacha, strawberry, lime, and olive oil, to relax and escape just for the evening.