

MENU

BREAKFAST

included in your stay but open to all from 9:00 am on the opening days of the restaurant

Hot drink (coffee, tea or chocolate)
A seasonal fruit
Half baguette
Farmer's butter
Jam and honey

BRUNCH

from 10:00 am to 2:30 pm
(Thursday, Friday, Sunday, Monday)



BRUNCH OF THE DAY

written on slate, depending on the mood of the day and the seasonal products,
sometimes our brunch looks like a dish of the day

THE CLASSIC

Eggs, bacon, cheese,
Raw vegetables and the day dressing
Bread, farmer's butter,
jam and honey
Apple juice

THE TRAVELER

Poke Bowl
(Hawaiian salad)
Bread, farmer's butter,
jam and honey
Apple juice

THE SPORTY ONE

Soup of the day
according to seasonal vegetables
Smoked fish and its lemon cream
Raw vegetables
Farmer's cottage cheese

All of our brunches include a hot drink (coffee, tea, chocolate)
excluding the brunch of the day

TAPAS

from 6:00 pm to 9:30 pm
(from Friday to Sunday)

TRADITIONAL

LES ESSENTIALS
Tortillas
Patatas bravas
Tostadas

TERROIRS

LOCAL PRODUCTS, SIMPLY
Selection of cold meats
Smoked fish and rillettes of the sea
Cheese plate

TAPONNES*

BRETON TAPAS !
Soup of the day
Breton tartiflette
Gravlax of duck

*according to seasons and availability of
products, some examples of our bests for you

DESSERTS

Farmer's cottage cheese and its sweets
Seasonal fruits salad
Ice creams
Pastry of the day

DRINKS

to go with your lunch or dinner

Daniel Wright's Kombucha, Brutus Pineau des Charentes,
Poëm Beers brewed in Brest, local apple juice, Goût Gloù herbal tea from pointe du Van
or Whiskey from Mobidick distillery at La pointe du Raz.

We'll make sure to provide an original
and changing menu according to our local producers.



SE RÉGALER CHEZ KOM' HOME