

Menu

Valentine's Day

APPETIZERS

Saint-Malo Spider crab tartelet
Scallop Gravlax, Prunier Ossetra caviar
Glass of Moët & Chandon rosé champagne

STARTER

Langoustine carpaccio with ponzu-marinated blue
radish julienne and a citrus gel

MAIN

Pan-seared fillet of turbot cooked in Bordier butter
with butternut purée and a creamy bisque

DESSERT

Sweetheart : red berry and vanilla entremet

BITE-SIZE TREATS

Sea salt chocolate and macaroons

120€ per person

Water and coffee included



HÔTEL BARRIÈRE
LE GRAND HÔTEL
DINARD