



Welcome to the restaurant of the Grand Hôtel des Bains.

Built at the end of the 19th century, the hotel was for almost a century a family pension, which became legendary for its unique location. Today, only the rattan chairs remain as the last vestige of that time when a hundred roasted lobsters were served on summer Sundays under the lime trees.

At the helm for 25 years, our Chef Michel Nicol draws tirelessly from local and regional resources to create a daily fresh and seasonal menu. With his passionate team, he offers you refined cuisine which is simple, light and delicious at the same time.

The sea that surrounds us spoils us with its benefits. Our meats are all French and most often Breton. Just like our seasonal vegetables. Most of our products are home-made, including the bread.

The whole team of the Grand Hôtel des Bains is at your disposal and wishes you a wonderful evening.



Menu du jour (Exemple)

Entrées

Soupe à l'oignon rosé de Roscoff (V)

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Sept huîtres creuses N°3 « La Belle de Paimpol »

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Gravlax de saumon, aneth et gin, crème et fines herbes, tuile craquante

Plats

Filet de rouget rôti au basilic, caviar d'aubergine et pommes de terre de l'île de Batz

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Magret de canard miel épices, douceur de patate douce et polenta fondante

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Caviar d'aubergine, douceur de patate douce, polenta fondante et pommes de terre de l'île de Batz (V)

Fromage

Sélection de fromages au chariot « La Fromagerie » de Lannion

Desserts

Tiramisu fruits rouges, Grand Marnier

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Pétales d'ananas à la verveine

Menu 55 € : Entrée, plat, fromage & dessert

Menu 44 € : Entrée, plat & dessert

Menu 35 € : Entrée & plat ou Plat & dessert



Tasting Menu

Starters

Carpaccio of pollack, citrus and lime gel, ginger shiso sorbet

Pouilly Fumé « Domaine De La Doucette » 2019

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Duck foie gras from the Landes, smoked duck breast, Monbazillac jelly pearls

Muscat Baumes de Venise « Domaine Durban » 2019

Main Courses

Roasted Breton lobster to share, bisque of langoustine from Guilvinec

Chablis 1er Cru « Les Fournaux » Grossot 2018

Cheese

Selection of cheese from the "La Fromagerie" in Lannion

AOC Côtes du Rhone « Cuvée de Belle Ruche » Chapoutier 2020

Dessert

Choice of dessert à la carte

Menu with food and wine at 170 € for 2 people : Starter, main course, dessert and wine

Menu at 130 € for 2 persons : Starter, main course & dessert

Extra charge for cheese per person 13 €



Grand Hôtel Menu

Starters

*Petals of home-smoked Plouigneau trout, fromage blanc and herbs,
trout roe and crispy bread tuile*

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Artichoke cassolette and langoustine tails, shellfish emulsion

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9 oysters "La belle de Paimpol n°3"

Main Courses

Fillet of sea bass, coriander flavoured juice

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French beef fillet, shallot sauce

Cheese

Selection of cheese from the "La Fromagerie" in Lannion

Dessert

Choice of dessert à la carte

Menu 68 € : Starter, main course, cheese & dessert

Menu 55 € : Starter, main course & dessert



Shellfish & Seafood

<i>Crab or spider crab (depending on availability) (+/- 900 gr) *</i>	18
<i>Plate of langoustine from Guilvinec - 400 gr</i>	40
<i>250 gr</i>	25
<i>Six oysters n°3 " La Belle de Paimpol "</i>	11
<i>Twelve oysters n°3 " La Belle de Paimpol "</i>	19
<i>Seafood platter 1 person *</i> <i>(4 oysters, 1/2 crab, langoustines, prawns, whelks, periwinkles)</i>	45
<i>Seafood platter 2 persons *</i> <i>(8 oysters, 1 crab, langoustines, prawns, whelks, periwinkles)</i>	85
<i>Royal seafood platter for 2 persons *</i> <i>(8 huîtres, 1 tourteau, 1 homard, langoustines, crevettes roses, bulots, bigorneaux)</i>	140
<i>Roasted Breton lobster, bisque of langoustine from Guilvinec</i>	69

** Our seafood platters are only available if ordered in the morning with the reception team.*

Starters

<i>Vegetable soup of the day</i> ✓	13
<i>Rock fish soup</i>	14
<i>Petals of home-smoked Plouigneau trout, fromage blanc and herbs, trout roe and crispy bread tuile</i>	18
<i>Artichoke and langoustine tails casserole, shellfish emulsion</i>	20
<i>Carpaccio of pollack, citrus and lime gel, ginger shiso sorbet</i>	24



Main Courses

<i>Crispy risotto with seasonal vegetables</i> ✓	21
<i>Fillet of sea bass, coriander juice</i>	33
<i>Sole meunière, hazelnut butter</i>	36
<i>Pork chop cooked for 12 hours, Roscoff onion sauce</i>	28
<i>French beef fillet, shallot sauce</i>	31



Discover our selection from the trolley

Cheese plate from "La Fromagerie" in Lannion

15

Desserts

14

Sablé Breton, apple tatin with salted butter caramel, vanilla ice cream

Grand Marnier soufflé

Dessert of the day