

Ostium

STARTERS

To share, mix and match, and enjoy...

BLUE CORN TORTILLA AND CONFIT PORK 12 €

Burnt pineapple condiment, adobo marinade and red cabbage

CRISPY DUMPLINGS 12 €

Pork meatballs, candied yuzu, teriyaki sauce

OKONOMIYAKI 13 €

Japanese omelet

WHITE ASPARAGUS FROM LANDES 14 €

Pig's trotter, pickles and mousseline sauce

CONFIT TROUT FROM PLOUIGNEAU IN WALNUT OIL FROM THE MOULIN DE TREL 16 €

Smoked potato espuma, shallots confit in walnut wine, trout roe

CRAB MEAT AND DRIED SMOKED BONITO 18 €

Daikon radish, avocado and satay spices

**CHEESE IS NOT ONLY MEANT TO BE ENJOYED BEFORE DESSERT!
TRY OUR CHEESE PLATTER AS A STARTER OR APERITIF (20€)**

 Vegetarian option available



HOTEL & RESTAURANT

Net prices in Euros
Tax and service included

MAIN DISHES

PINSA WITH BURRATA DI BUFALA

Spring vegetables, rhubarb pickles, pistachio & basil pesto, arugula



20 €

ANGUS BEEF SKIRT STEAK

Green shiso chimichurri and rich jus

22 €

LINE-CAUGHT POLLACK

Beurre monté with verjus and fish roe

28 €

DUCK BREAST

Approx. 350g - Flambéed with aged plum brandy from Souillac

32 €

BBQ CASTILIAN PORK CHOP

Approx. 300g - Morel ragout and meat jus

32 €

PRIME BEEF RIB

Depending on availability(2,3 people)

11€/100G

CHEF SPECIAL

Chef's ephemeral creation

We will tell you all about it

SIDES

Feeling extra hungry? Just let us know



6 €

SMOKED GREEN WHEAT "RISOTTO"

with organic Breton oyster mushrooms, shiitakes and spinach



LANRIVAIN GREEN ASPARAGUS

With wild garlic pesto, bell-pepper and chipotle condiment



ORGANIC GREEN PEA RAGOÛT

Smoked buttery cooked, spring onions, carrots and country-style bacon



"FIN DE SIECLE" MASHED POTATOES

Buttery mashed potatoes



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CHEESE

14 €

ANNA'S SELECTION

(4 pieces of your choice)

SWEET DISHES

GRAPEFRUIT

11 €

Grapefruit curd, canopy berries, madeleine cake

VANILLA FOREVER

13 €

Praliné made with Brittany-sourced vanilla, toasted vanilla mousse & streusel biscuit

FIRST HAZELNUTS 'KRAOU BREIZH'

13 €

Hazelnut Heaven

TRADITIONAL SOUFFLÉ

13 €

Souillac Old Fashioned Plum brandy soufflé

Extra-aged plum brandy

3 €

BUCKWHEAT PRALINÉ FLAN (2 PERS)

15 €

Vanilla flan, buckwheat praliné, croissant crust

**OUR DESSERTS ARE AVAILABLE TO TAKE AWAY, ALL DAY LONG
(EXCEPT FOR THE SOUFFLÉ)**



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