

# Ostium

## TO SHARE... OR NOT TO SHARE

**CAULIFLOWER HOUMOUS**  7.00€  
Roasted cauliflower and pita bread

**CRISPY DUMPLINGS** 10.00€  
Pork dumpling with yusu, Teriyaki sauce

**MEXICAN TORTILLIA** 12.00€  
Crab, avocado and chipotle spices

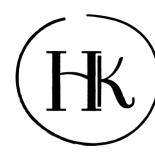
**OKONOMIYAKI** 12.00€  
Japanese omelette

**TUNA COLDCUTS FROM "MAISON  
LUCAS QUIBERON"** 14.00€  
Tuna carpaccio, taggiasche olive and crispy tuna

**ADOBO SCRIMP ON THE BARBECUE** 14.00€  
Grilled scrimp on the BBQ, adobo sauce and candied yuzu

**PAN FRIED FOIE GRAS, PICCALILLI  
SAUCE** 18.00€  
Corndecination, bellpeper, Piccalilli sauce

**\*CHEESE IS NOT ONLY BEFORE DESSERT, THINK  
ABOUT IT AS A STARTER TO SHARE OR WITH A  
DRINK (14€)**



HÔTEL & RESTAURANT

 vegetarian version also available

Net prices in euros  
taxes and service included

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## KITCHEN INSPIRATION

### EGGPLANT ACHIOTÉ

18.00€

Greek yoghurt seasoned with yuzu kosho and cashewnuts

### ARTICHOKE AND TRUFFE SOUP

20.00€

Artichoke soup with truffle pieces, roasted hazelnuts, toast with parmesan and serrano ham

### SQUIDRAGOUT WITH BRETON SAFRAN

1pers/

25.00€

Fallvegetableragout, seafood broth with breton safran, grilled squid



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## DISHES

### CORNISH GAME HEN FILET, HUNER SAUCE 19.00€

Offal and foie gras toast, mushroom, estragon and cognac condiment

### BRILL FROM THE COAST 25.00€

Musclebrine with rigadelle sauce and fresh herbes

### DUCK BREAST 32.00€

Duck breast 400gr+ flambé with Souillac Old Plum

### CALF SWEETBREAD 38.00€

Smoked ognion crème & meat jus

### CÔTE DE BOEUF RACÉE 9.00€/100GR

Depending on availability (2,3 people)



## SIDE DISHES

6.00€

### SOBACHA

Sobacharisotto, mushrooms and lard

### ORGANIC VEGETABLES

From the Prad Kazeg farm, glazed with smoked butter

### CHARED ROMAINE LETTUCE

Romaine on the barbecue, horseradish sauce, hazelnut and meat jus

### LOCAL MASHED POTATOES

Butter with potatoes

### JAPANESE FRIED RICE

Carotte, ognion, ginger and soy sauce



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## CHEESE

### ANNA'S SELECTION

choice of 4 pieces in the selection

14.00€



## SWEET DISHES

### THE BLOODORANGE

Bloodorangemousse, lime  
madeleine biscuit

8.00€



### THE MOKA

coffeemousse, coffeepralinée and  
armagnacganache

9.00€



### COCONUT PASSIONFRUIT

coconutcreme, passionfruit and  
coconutpralinée

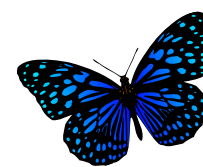
10.00€



### OLD-FASHIONED SOUFFLÉ

Souillac Old Plum old-fashioned soufflé  
Extra Old Plum (2cl)

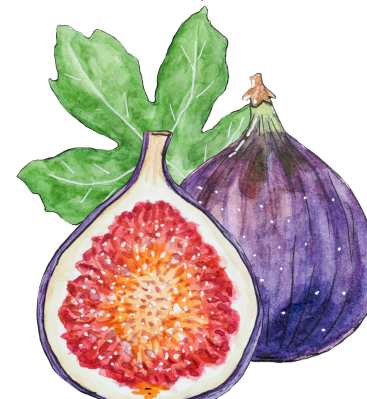
13.00€



### VANILLA FLAN (2 PERS)

BUCKWHEAT PRALINÉ

14.00€



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*Quality cuisine can only be made from quality products.*

*We are proud to introduce you to our passionate producers, friends, craftsmen and taste activists.*

**Ferme de Prad Kazeg** - organic vegetables - Pleubian - 22

**La cale aux épices** - spices, peppers and seasonings - Paimpol - 22

**La ferme familiale de Kerano** - vegetables - Paimpol - 22

**Ferme de Max** - poultry - Pabu - 22

**Pijono** - poultry - Louargat - 22

**Ja Gastronomie** - exceptional meat, meat from around the world

**Paul Manac'h saveurs St Jouan** - meat and offals - St Brieuc - 22

**Keryann** - eggs - Rospez - 22

**Le vieux bourg** - churned butter - Ploeuc l'Hermitage - 22

**Les délices de Claire** - dairy and yoghurts - Pleubian - 22

**Jean-Luc** - delicatessen, charcuterie and oil - Rospez - 22

**Rivoalan** - genuine andouille de Guéméné - Guéméné sur Scorff - 56

**Yann Quere** - oysters - Sillon de Talbert - 22

**Axel Raulo** - scallop - boat le Mirlou IV - Loguivy de la Mer - 22

**Louis et Georges** - fish, shellfish and crustaceans - St Quay Portrieux - 22

**Saulnier Nicolas** - fish of the day - Paimpol - 22

**Viviers de St Marc** - fish and shellfish - St Quay Portrieux - 22

**Ferme de la Belle Noé** - flour - Tremuson - 22

**Yoann Gouéry** - gourmet seeds - Ploeuc l'Hermitage - 22

**Le moulin du Trel** - Périgord walnut oil - Vézac 24

**Le Pain Pol'** - small speld sourdough bread - Paimpol - 22

**Stéphane Cornic - Ty Ruchers** - buckwheat honey - Ergué-Gabéric 29

**Brasserie de la ville porte Amour** - beer - Plouvara - 22

**La Guernouillette** - beer - St Brieuc - 22

**Celtic Whisky** - whisky - Treguier - 22

**La roche** - gin, pastis - La Roche Jaudy - 22

**La cidrerie du Loup** - cider, cidromel, chouchen - Plouezec - 22



Nous sommes Artisans Militants de la Qualité  
au sein du Collège Culinaire de France