



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.

Inspired by the local and regional specialities of Finistère, our Head Chef Jean-Marie Merret and our Catering Manager Julien Birgy, surrounded by their passionate teams, offer you a daily fresh and seasonal menu. Working with a dedicated team, they are passionate about using their talents to create a refined cuisine which is also simple, light and delicious.

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.



Sea food

Bowl of winkles (200g)	10
Bowl of whelks * (300g)	11
Plate of pink prawns * (200g)	12

*Served with a natural or spicy mayonnaise

6, 9 or 12 oysters N°3 « La Belle de Paimpol »	12 € 16 € ou 20 €
Fisherman's platter 3 oysters, pink and grey shrimps, whelks, winkles, trout rillettes with dill	30

Seafood platter,

On order 24 hours in advance

Seafood platter (for 1 person) 4 oysters, 1/2 crab, scampi, pink and grey shrimps, whelks, winkles	45
Seafood platter (for 2 people) 8 oysters, 1 crab, scampi, pink and grey shrimps, whelks, winkles	85
Royal seafood platter (for 2 people) 8 oysters, 1 crab, 1 lobster, scampi, pink and grey shrimps, whelks, winkles	140



Starters

White asparagus with buckwheat mousseline	15
Sea bream carpaccio with lime vinaigrette	14
Beetroot condiments, marinated clams and cockles from Morlaix Bay	12
Poched egg, peas, haddock and onion espuma	14
Fish soup (croutons, grated Emmental cheese and rouille)	15

Main Courses

Catch of the day	24
Beef fillet with peppercorn sauce, garnish of your choice	30
Roast John Dory, Fregola, carrots and lemon butter sauce	28
Scampi linguini pasta with basil	32
Roasted Brittany lobster with seaweed butter, garnish of your choice	20 € / 100g
Spring risotto with peas and asparagus	26

Beautiful caught to share

(for 2 or more) - According to availability

Choice of two garnishes and sauce of the moment

11 € / 100 g

Garnishes

Mashed potatoes	6
Seasonal vegetables	6
Roasted basmati rice	6
Mixed salad	5



Selection of cheeses

15

Desserts

Strawberry and Bourbon vanilla mousseline mille-feuille	14
Profiteroles, salted butter caramel and vanilla ice cream, chocolate sauce	12
Rhubarb and strawberry pavlova	13
Grand Marnier soufflé - To be ordered at the beginning of the meal	15
Ice cream and sorbet bowl (artisanal) - choice of 3 scoops	11
(Vanilla, chocolate, salted butter caramel, pistachio, coffee, Mint-chocolate, strawberry, raspberry, lemon,peach)	

Kids menu

22€

Starter

Hard boiled eggs, mayo and home-made focaccia

Main-courses

Fish of the moment with choice of mashed potatoes or vegetables or both

Roasted Guinea fowl breast with choice of mashed potatoes or vegetables or both

Spring risotto with peas and asparagus

Desserts

Home-made chocolate custard cream

ice cream and sorbet bowl (Artisanal) - choice of 2 scoops

(Vanilla, chocolate, salted butter caramel, pistachio, coffee, Mint-chocolate, strawberry, raspberry, lemon,peach)



HALF-BOARD MENU

Starter, main course and dessert

Starter

Choice of starter from the menu

Choice of dish

Catch of the day

Roasted Guinea fowl breast, confit potatoes cake with thyme chicken juice

Fillet of beef with peppercorn sauce, choice of garnish (supplement + 5 €)

Spring risotto with peas and asparagus

Choice of dessert

Profiteroles, salted butter caramel and vanilla ice cream, chocolate sauce

Rhubarb and strawberry pavlova

Grand Marnier soufflé (supplement + 3 €) - To be ordered at the beginning of the meal

Ice cream and sorbet bowl (Artisanal) - choice of 3 scoops

(Vanilla, chocolate, salted butter caramel, pistacchio, coffee, Mint-chocolate, strawberry, raspberry, lemon, peach)