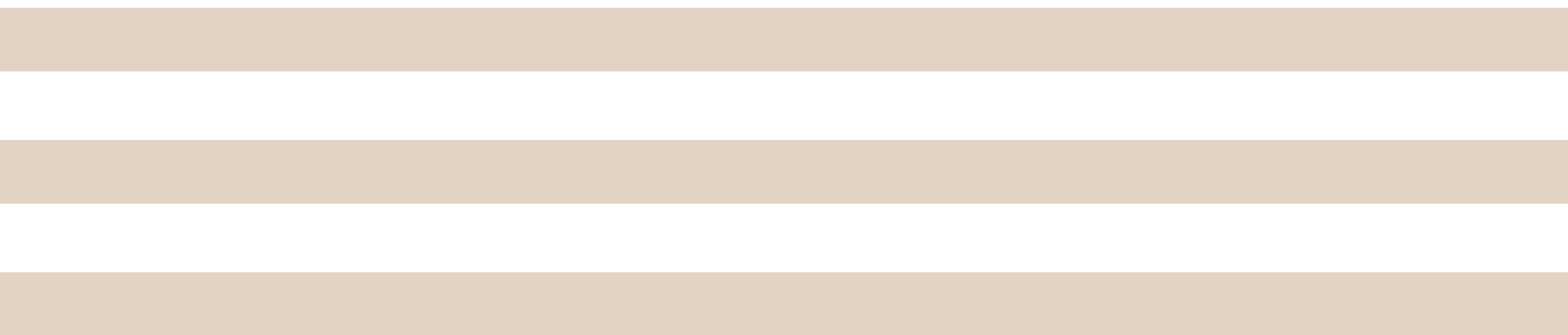




restaurant
OSENS



DAILY MENU

Starter + main course or
main course + dessert €29

Starter + main course + dessert €40



Use this symbol to identify dishes
eligible for the daily menu

CHILDREN'S MENU (upto 12yearsold)

Main course + dessert €15

Main courses

Tagliatelles with bolognese sauce

Fish of the day

Meat of the day

Desserts

2 scoops of ice cream

Crepe with salted butter caramel

seafood

Dinard platter (for 1 person)

€59

6 Cancale oysters n°3, 8 prawns, whelks, periwinkles,
5 langoustines, 1/2 crab

Prestige platter (for 1 person) to be pre-ordered 12 hours in advance **Depending on lobster prices**

½ lobster, 6 Cancale oysters n°3, 8 prawns, whelks,
periwinkles, 5 langoustines, 1/2 crab

Oysters n°3 from Mr Brévault (Cancale)

6 pieces : €13 12 pieces : €26

« Prestige » oysters n°3 from Mr Brévault (Cancale)

6 pieces : €24

Crab or spider crab (depending on availability)

€24

Platter of langoustines - 300g

€36

 Prawns - 200g

€12

 Whelks - 350g

€11

Periwinkles - 200g

€13

starters

 Harbour fish soup, croutons, rouille and Emmental cheese

€12

Tomatoes, 'fêtarde bretonne' cheese, summer truffle vinaigrette

€14

Breton duck foie gras with seaweed, cider-salicorn gel, homemade brioche

€21

Organic soft-boiled egg and smoked trout from our region, celery espuma
with hazelnut butter and sumac, coffee-flavoured oil

€16

Saint-Malo spider crab maki with seaweed, green apple and ginger

€23


Half-cooked salmon confit with camelina oil and elderflower,
smoked with beech wood

€19

fish

Turbot meunière with seaweed andouille from Dinan	€44
Dover sole petit bateau meunière or roasted - around 400g	€45
Braised John Dory from our coasts, bone reduction with Champagne	€42
Whole sea bass plancha-grilled portion	€29
Roasted blue lobster, flambéed with Breton whisky	per 100g, depending on availability





meat

Charolais Rikeye steak plancha-grilled - 300g	€29
Sweetbread casserole cooked in hay	€34
Brittany lamb with fleur de sel	€32
Irish Tomahawk steak XXL - <i>for 2 people</i>	€80
 Charolais beef tartare, raw or cooked, cut with a knife, grilled potatoes and mesclun	€22


burgers

Smoked cheddar confit beef burger with fried potatoes	€25
Home-made lobster roll with Breton blue lobster	€36


woks and pasta

Chicken-gambas wok, crispy vegetables, rice noodles and cashew nuts  <i>gluten-free</i>	€29
 Crunchy vegetables wok, vegetarian version  <i>gluten-free</i>	€22
 Tagliatelles with octopus tentacles and shellfish	€24

cheese

- Maturred cheeses platter, dried fruit, mixed salad €13
-  Cottage cheese €7

desserts

- Dessert of the day by our pastry chefs €11
-  Traditional ice creams and sorbets from the 'lait crèmes glacées' farm in Sains per scoop €3.50
- Gourmet coffee or tea, selection of home-made mignardises €11
- Crunchy dark chocolate, apple and buckwheat sphere €12
- Gwada' Rum baba from Malorhum - *alone or to share* per portion €12
- Caribbean Valrhona dark chocolate fondant, salidou  *gluten-free* €12
-  Seasonal fruit soup, smoked thyme syrup €11

hot drinks

CAFÉS

- | | | | |
|-------------------------|-------|----------------------------------|----|
| Nespresso coffee | €2.90 | Capuccino | €6 |
| Double Nespresso coffee | €4.60 | Latte Macchiato or Latte Caramel | €6 |
| Coffee with cream | €4.10 | | |

TEAS & INFUSIONS BY KUSMI TEA

€5

TEAS

- Green tea Jasmine
- Green tea Mint
- Green tea Ginger Lemon
- Black tea Red Berries
- Black tea Earl Grey
- Black tea Breakfast
- Detox: *mate, green tea and lemongrass*
- Prince Vladimir: *black tea, spices, orange peel, vanilla, bergamot*

INFUSIONS

- Chamomile infusion
- Verbena mint
- Aqua rosa: *hibiscus, apple, red berries, mulberry leaves*
- Be cool: *peppermint, verbena, apple, liquorice*
- Rooibos zen: *apple, lemon balm, mulberry leaves, caramel*
- Rooibos vanilla

wine

MENU

softs

SODAS

Coca Cola, Coca Zero 33cl	€5
Orangina 25cl	€5

BRETON SODAS

Pondichéry Indian Tonic 20cl	€6
Pondichéry Ginger and Cardamom 20cl	€6
Pondichéry Lime and Elderberry 20cl	€6
Lemonade 1905 Val de Rance 33cl	€5

MINERAL WATERS

Plancœt - still or sparkling 1l	€5
Plancœt - still or sparkling 50cl	€4.50
Still or sparkling filtered water 75cl	€4.50

aperitifs

VERMOUTHS AND BITTERS

Martini bianco 6cl	€8
Martini rosso 6cl	€8
Campari 6cl	€8
Dolin French white vermouth 6cl	€8
Dolin French red vermouth 6cl	€8

ANISED

Ricard 4cl	€6
Ty Jaune Breton pastis 4cl	€6

APERITIF WINES

Sandeman red port 6cl	€7
Sandeman white port 6cl	€7

KIRS

Whine wine kir: white wine with cream: blackcurrant, blackberry, raspberry or peach 12cl	€7
Breton kir: Beau Soleil Brut cider with cream: blackcurrant, blackberry, raspberry or peach 12cl	€7
Royal kir: Castelnau Champagne with cream: blackcurrant, blackberry, raspberry and peach 12cl	€15.50

cocktails

CLASSICS

€13

Classic Mojito: Havana Club rum, fresh mint, lime, cane sugar, sparkling water

Raspberry or passion fruit version possible

Piña Colada: Havana Club rum, coconut cream, pineapple juice

Moscow Mule: Absolut Vodka, lime, Pondichéry Ginger and Cardamom

Gin Tonic: Gin of your choice, Pondichéry Tonic

SPRITZ

€14

Apérol Spritz: Apérol, sparkling water, Prosecco Brut

St-Germain Spritz: Saint-Germain liqueur, sparkling water, Prosecco Brut

Italicus Spritz: Italicus liqueur, sparkling water, Prosecco Brut

champagne

Champagne Castelnau Brut

12cl

75cl

€15

€65

Champagne Castelnau Rosé

€17

€80

Champagne Castelnau Blanc de blancs 2008

€95

Laurent-Perrier Brut La Cuvée

€75

Ruinart Brut Réserve

€98

rosé wine

SUD

12cl

75cl

Domaine de la Bégude, Bandol, AOP - *tasting rosé*

€45

Domaine de la Bégude, Cadet de la Bégude, Bandol, AOP

€8

€32

CORSE

Domaine Umanu, Ile de Beauté, IGP

€6

€29

PROVENCE

Domaine Le Pas du Moine, Saint-Victoire, Côte de Provence, AOP

€8

€32

white wine

	12cl	37,5cl	75cl
BORDEAUX			
Domaine Laures Blanc, Entre deux Mers, AOP			€27
Château Pouyanne, Graves, AOP	€7	€17	€28
Château Dauzac, Le D de Dauzac, AOP	€7		€29
BOURGOGNE			
Domaine Laroche, Saint-Martin, Chablis, AOP	€10		€39
Domaine Les Charmes, Macon Lugny, AOP			€32
Château de Davenay, Clos Chaudron, Montagny 1er Cru, AOP			€36
Domaine Chartron Trebuchet, Saint-Bris, AOP - white <i>Sauvignon</i>	€7		€29
LOIRE			
Domaine du Cléray, Chardonnay, Val de Loire, IGP			€25
Domaine Dhommé, Les Fougeraies, Savennières, AOP			€48
Domaine du Cléray, Muscadet Sèvre et Maine, AOP		€15	€25
Domaine Beaurepaire, Menetou-Salon, AOP		€20	€36
Domaine Roger Champault, Le Clos du Roy, Sancerre, AOP	€8		€39
Domaine Didier Massat, Quincy, AOP			€50
Domaine Dhommé, Tradition, Coteaux du Layon, AOP	€7		€35
RHÔNE			
Domaine Ogier, Artésis, Côtes-du-Rhône, AOP	€6		€29
Domaine Melody, L'Exception, Crozes-Hermitage, AOP			€52
ALSACE			
Domaine Gustave Lorentz, Gewurztraminer vendanges tardives, AOP	€13		€68
Domaine Gustave Lorentz, Evidence, Riesling, AOP			€38
LANGUEDOC-ROUSSILLON			
Domaine de la Baume, Viognier, IGP			€28
Domaine Prés Lasses, Chemin de Ronde, Faugères, AOP			€46
Château Mourgues du Grés, « Les Galets Dorés », Costières de Nîmes, AOP	€7		€36
CORSE			
Clos de Bernardi, Patrimonio, AOP			€62

red wine

	12cl	37,5cl	75cl
BORDEAUX			
Château Pouyanne, Graves, AOP		€18	€32
Château Dauzac, Le D de Dauzac, Bordeaux, AOP	€6		€29
Château Dauzac, l'Aurore de Dauzac, Margaux, AOP			€68
Château Dauzac, 5 ^{ème} Grand Cru Classé, Margaux, AOP			€96
Château Laroche Joubert, Côtes de Bourg, AOP		€18	€29
BOURGOGNE			
Domaine Louis Latour, Aloxe Corton, AOP			€96
Domaine François Carillon, Bourgogne Pinot Noir, AOP			€44
Domaine de la Monette, Mercurey village, AOP			€70
Domaine Hudelot, Les Roncieres, Hautes-Côtes-de-Nuits, AOP	€11		€52
LOIRE			
Domaine Les Gravières du Roy, Saumur Champigny, AOP	€6		€28
Domaine Le Puy Bel-Abord, Saint-Nicolas-de-Bourgueil, AOP		€18	€29
Domaine Gasnier, Les Graves, Chinon, AOP	€8		€38
Clos de Breuilly, Saint Pourçain, AOP			€58
RHÔNE			
Domaine Ogier, Arthesis, Côtes-du-Rhône, AOP	€6		€29
Domaine Les Paillanches, Crozes-Hermitage, AOP			€42
Château Bois d'Arlène, Vacqueyras, AOP			€52
Domaine Usseglio, Châteauneuf-du-Pape, AOP			€92
ALSACE			
Domaine Gustave Lorentz, Evidence, Pinot Noir, AOP			€52
SUD			
Domaine de la Bégude, Bandol, AOP			€49
Château Revelette, Coteaux d'Aix en Provence, AOP	€9		€47
CORSE			
Domaine Giacometti, Cru des Agriates, Patrimonio, AOP			€52
LANGUEDOC-ROUSSILLON			
Domaine Cazes, Côtes du Roussillon Villages, AOP	€7		€32
Domaine Heritage du Pic Saint-Loup, Pic Saint-Loup, AOP			€46
Domaine des Prés Lasses, Chemin de ronde, Faugères, AOP	€10		€50

Prices include VAT and service

Alcohol abuse is dangerous for your health. Drink in moderation. Not recommended for pregnant women.



restaurant
OSENS

**TASTE, CRUNCH AND SAVOUR
EVERY MOMENT...**

As the seasons change, Chef Mathieu Esnault and his brigade work passionately with fresh and regional products to delight your taste buds with tasty, colourful and healthy dishes.

HOURS

Monday to Saturday: 19:00 - 22:00

Sundays and public holidays: 12:00 - 14:00 then 19:00 - 22:00

INFORMATION & BOOKINGS

By phone: 02 99 16 78 10

By email: contact@emeriadinard.com

