

LA GOUESNIÈRE



Welcome to the restaurant La Gouesnière, where local produce is in the spotlight!

Attached to the French and Breton culinary traditions, the cuisine of the restaurant La Gouesnière has evolved over ages to offer you today gourmet and refined dishes.

Thomas Vonderscher is the chef of the restaurant. Originally from the Vosges and trained for several years in Provence and Occitania, he chose Brittany, renowned for the richness and diversity of its terroir, to share his love of taste and flavours.

His cuisine is humble, precise, local and seasonal :

Thomas' dishes oscillate between tradition and innovation and vary according to seasonality. He honours the products of hand-picked suppliers, selected in an eco-responsible and local way. He pays homage to them in each of his creations and to ensure that the adventure is reasoned and sustainable, he does not go far from the region to find his treasures.

He invites you on an ever-changing journey through the Breton terroir, following the winds and tides. His savoury know-how is focused, in all humility, on the exceptional quality of the cooked product.

Our restaurant team will be happy to accompany you warmly during the tasting of your dishes, in order to explain to you the origin and the way in which the chef has prepared them. Let yourself be guided by a wise and exciting wine selection, as you navigate the regions of France where thirsty wines share the same rank as prestigious bottles.

The crew of the restaurant La Gouesnière wishes you a wonderful experience !

We hold at disposal the list of the allergens (decree of April, 2015 n° 2015-474)

*The restaurant La Gouesnière is open for lunch on Saturday & Sunday
And for dinner from Wednesday to Sunday*

LA GOUESNIÈRE



PAYS MALOUIN 65

Discovery of a vegetable and marine delicacy

AMUSE-BOUCHE

The chef's inspiration

STARTER

The 'Pâté en croute' with poultry and foie gras from Aulne farm
Local grapes and plums
'Vinaigrette' with confit shallot

DISH

The Sole from brittany coast contised with shrimps and lemon confit
Potatoes and juice with saffron

CHEESES

The selection of 3 matured cheeses from Brittany and Normandy by Tic & Tac cheeses factory
In Saint-Jouan-des-Guérets, 'Reine Claude' plums jam and creamy Crollon mousse
(in surcharge 12€)

DESSERT

The Chocolate 'soufflé' with Gianduja
Tahaa vanilla ice cream

LA GOUESNIÈRE



CÔTE D'ÉMERAUDE 85

According to the seasons and the meetings with the producers of the region

AMUSE-BOUCHE

The chef's inspiration

STARTER

The Scallop from Brittany coast roasted in semi-salted butter
Cauliflower risotto and chorizo from 'Maison Brielle'
Lemon hollandaise sauce

FISH

The Sole from brittany coast contised with shrimps and lemon confit
Potatoes and juice with saffron

MEAT

The Duck from Aulne farm cooked at low temperature
Seasonal mushrooms
Watercress and crispy tighs

CHEESES

The selection of 3 matured cheeses from Brittany and Normandy by Tic & Tac cheeses factory
In Saint-Jouan-des-Guérets, 'Reine Claude' plums jam and creamy Crollon mousse
(in surcharge 12€)

DESSERT

Variations on the exotic fruits
Rice pudding with vanilla from Tahaa
Mango sorbet

LA GOUESNIÈRE



BALADE EN ILLE-ET-VILAINE 115

The chef's world through this tasting menu

AMUSE-BOUCHE

The chef's inspiration

STARTERS

The 'Pâté en croute' with poultry and foie gras from Aulne farm
Local grapes and plums
'Vinaigrette' with confit shallot

The Beef tartare 'Pie noire' seasoned with local seaweed
Confit egg with fennel

The Scallop from Brittany coast roasted in semi-salted butter
Cauliflower risotto and chorizo from 'Maison Brielle'
Lemon hollandaise sauce

FISH

The Sole from brittany coast contised with shrimps and lemon confit
Potatoes and juice with saffron

MEAT

The Duck from Aulne farm cooked at low temperature
Seasonal mushrooms
Watercress and crispy tighs

CHEESES

The selection of 3 matured cheeses from Brittany and Normandy by Tic & Tac cheeses factory
In Saint-Jouan-des-Guérets, 'Reine Claude' plums jam and creamy Crollon mousse
(in surcharge 12€)

DESSERT

Variations on the exotic fruits
Rice pudding with vanilla from Tahaa
Mango sorbet

Or

The Chocolate 'soufflé' with Gianduja
Tahaa vanilla ice cream

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OUR PRODUCER AND SUPPLIER FRIENDS

In order to offer you tasty ingredients in our dishes, we work closely with local suppliers, renowned for the freshness and quality of their products. We would like to introduce you to them and thank them :

BREAD : Maison Malécot in Saint-Malo (35)

CHEESES : La Fromagerie Tic & Tac in Saint-Jouan-des-Guérets (35)

BUTTER AND CREAM : La Ferme de Saint Goudas in Pleslin (22)

Les Vaches à la Rue in Langan (35)

EGGS : Florent Genet, La Ferme de la Bassière in Cherrueix (35)

FISHES, SHELLFISH & CRUSTACES : Nicolas Huet, pêcheur à Cancale (35)

La Fine de Cancale à Saint-Méloir-des-Ondes (35)

Les Viviers de la Rance à Saint-Suliac (35)

MEATS : Joël Poirier, Eleveur de pigeons à Louvigné de Bais (35)

La Ferme du Pré Bois à Saint-Malo (35)

La Ferme de l'Aulne, Hinguet Florian à Langouet (35)

La Maison Brielle (charcuterie haut de gamme) à Brielles (35)

FRUITS & VEGETABLES : La Ferme Bio de Stéphane Boutier à Saint-Méloir-des-Ondes (35)

Stéphane Thomazeau, Producteur de fraises à Saint-Méloir-des-Ondes (35)

La Ferme de Launay-Busnel de Frédéric Leduc à La Gouesniere (35)

SALT: Lionel and Françoise Charteau, Salt workers in Saint-Molf (44)

LA GOUESNIÈRE



À LA CARTE

STARTERS

The 'Pâté en croute' with poultry and foie gras from Aulne farm Local grapes and plums 'Vinaigrette' with confit shallot	32
The Beef tartare 'Pie noire' seasoned with local seaweed Confit egg with fennel	38
The Scallop from Brittany coast roasted in semi-salted butter Cauliflower risotto and chorizo from 'Maison Brielle' Lemon hollandaise sauce	34

FISH

The Sole from brittany coast contised with shrimps and lemon confit Potatoes and juice with saffron	54
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MEAT

The Duck from Aulne farm cooked at low temperature Seasonal mushrooms Watercress and crispy tighs	50
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CHEESE

The selection of 3 matured cheeses from Brittany and Normandy by Tic & Tac cheeses factory In Saint-Jouan-des-Guérets, 'Reine Claude' plums jam and creamy Crollon mousse	15
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DESSERT

Variations on the exotic fruits Rice pudding with vanilla from Tahaa Mango sorbet	19
The Chocolate 'soufflé' with Gianduja Tahaa vanilla ice cream	19