

Le Ty Coz

LM yellow!
★★★★★ VILLAGE

Seasonal cuisine with Breton influences

Seafood platters *Perfect for sharing as a starter or appetiser*

Pink prawns, homemade mayonnaise	9 prawns	8,50 €	12 prawns	11 €		
Carantec No. 3 oysters, farmed in Morlaix Bay, plump and briny Served with lemon and shallot vinegar	6 oysters	12 €	9 oysters	16,50 €	12 oysters	20 €
Small catch: Carantec No. 3 oysters and pink prawns 5 oysters, 8 prawns - homemade mayonnaise, lemon and shallot vinegar						17,50 €

Starters

Tuna carpaccio with Thai-inspired marinade, horseradish cream and fresh ginger	10,80 €
Scallop ceviche with citrus dressing	13,60 €
Beef cromesquis, red pepper coulis, truffle oil	12,30 €
Crumble of confit pork shank with buckwheat semolina	11,50 €
🌿 Fine tart of seasonal pickled vegetables and feta marinated in lime	11,50 €
Paté en croûte with morel mushrooms and cornichon cream	8,50 €
Tender beef in beef and buckwheat broth <i>Chef's recommendation</i>	12,50 €

Main courses

Burger Ty Coz: minced angus beef, Tomme de Bretagne cheese, caramelised red onions, tomato, salad, homemade sauce, chips	18,80 €
Fish and chips, chips and homemade tartar sauce	18,30 €
🌿 Roasted Camembert with honey, roasted baby potatoes, salad	17,50 €
Tender chicken ballotine with mushrooms, mustard sauce, risotto	19,80 €
Breton pork fillet, Asian sauce, parsnip purée, baby potatoes	22,50 €
Fillet of french beef VBF, green pepper sauce, chips	29,50 €
Scallops from Saint-Brieuc Bay, beurre blanc, buckwheat semolina, vanilla-infused cauliflower purée <i>Chef's recommendation</i>	27,50 €
Back from fishing see on the blackboard	Price subject to arrival
🌿 Falafels, celery purée, pickled seasonal vegetables and tzatziki	16,00 €

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Desserts

Cookie chaud, a recipe by Nicolas Carro *, vanilla ice cream	9,50 €
Kouign-amann, served warm, pear sorbet, Breton caramel	8,00 €
Ty Coz's Café Gourmand	10,50 €
Brioche French toast, caramelised apples, Breton caramel, yoghurt ice cream	9,00 €
Light and creamy lime cheesecake with hazelnut biscuit	7,60 €
Valrhona double chocolate mousse	8,00 €
Ice creams and sorbets:	
vanilla, chocolate, salted butter caramel, coffee, strawberry, passion fruit, pear, lemon, yoghurt	1 boule 2,70 €
	2 boules 5,20 €
	3 boules 7,50 €
Extra chocolate sauce, caramel or whipped cream	1,80 €

**Michelin-starred chef at the Hôtel de Carantec*

Menu "loustic" du Ty Coz - 12 Years 11,50 €

Main courses

Ty Coz's "Loustic" Burger

Crispy fish

Linguine with the chef's tomato sauce

Desserts

Hot chocolate cookie

Fresh fruit salad from the orchard,
apple and pear

2 scoops of ice cream
vanilla, chocolate, strawberry, caramel, lemon