

↑ pôle Nord

Cancale

Cap Fréhel

Saint-Malo

Dinard

Mont
Saint-Michel

Vallee de
la Rance

POURQUOI PAS? IV
1907-1936

Culinary
explorations

HOMARUS
GAMMARUS

I have long been fascinated by adventurers and explorers of faraway lands. Now as the chef of the "Pourquoi Pas", named after four polar exploration ships commanded by Captain Charcot, 1867-1936

I am literally living a culinary adventure every day. This was once the home of the Natural History Museum, where the famous oceanographer used to carry out his scientific work, covering the geography and physics of the globe, as well as every branch of natural history, whenever he was not on board his three-masted schooners heading for the Antarctic.

Following in his wake, my cuisine and that of our "crew" takes its sustenance from the ocean, from the beauty of a sardine with its flashes of blue, the toughness of a lobster shell or the fragility of dulce algae.

palmaria palmata

VIRGINIE
BRÉGEON

My cuisine is primarily about marvelling at the products I encounter and select, whether during a walk around the tips of the Emerald Coast or in the markets at Dinard and Saint-Malo, and especially from my meetings with those who work on the land or the sea...

These landscapes, at times rough, always marked by tide or weather, are to me real edible landscapes, enticing me to contemplate their beauty and discover their culinary offering.

It's about telling the tale of the sea, punctuated by herbs from the coast, or preparing the fruit of the land, with a touch of marine seasoning...

The only taste of interest to me is authenticity.

That's my guiding principle: the relation to the terroir, to its authentic products, with a new and sensitive approach, inspired by the expertise of the people who live it every day.



edible
landscapes

intramuros

tour
Solidor

shellfish beds

VIRGINIE
BRÉGEON

MARCH - APRIL

Vegetable order from the market gardener
organic produce

Asparagus,

radishes, roquette, cabbage

Pink onions (phone Simon and Benoit)

local products,
my palette of tastes,
colours
and textures

Contact fishermen

Shellfish Precious morsels that taste of the sea!

Clams, cockles

Oysters

Abalones!! or spider crab instead if weather stormy

Line-caught fish

Scallops

Mackerel, sardines

Sole (remember, breeding season January - March)

NB mark dates of extreme high tides in the diary

Lobster

Wild herbs

Wild garlic/Wild fennel/Obione

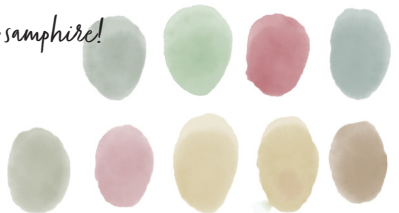
Banks of the Rance/Walk - Pointe du Puy with the children

> next Sunday, collect sea samphire!

Seaweed - go collecting

Dulse algae

Wakame





*the spirit of
the cuisine*

*Our menu is written in
tune with the seasons
and what each of them*

*can offer when their time comes,
so ephemeral, so precious, so much the best.*

Julien Hennot

Sampling the Sea

*a voyage, an exploration,
a culinary journey looking out to sea...*

Lord Hamilton

In 1875, the old Colonel exclaimed "Oh my God, what bric-à-brac!" when he first saw the villa that later came to be renamed the "Villa Bric-à-Brac". He brought to it his own personal touches of the finery of a Scottish castle.

4 courses €90

3 wines €138

with complementary wine pairings selected by our sommelier

Lyona Faber

This visionary English woman was both creative and enterprising. She designed the future seaside resort of Dinard with her husband and laid the foundations for the Castelbrac as we now know it in 1872.

6 courses €110

5 wines €190

with complementary wine pairings selected by our sommelier

Jean-Baptiste Charcot

In 1934, the building was bought by the National Museum of Natural History. Natural scientists moved in and undertook some major research projects.

8 courses €130

7 wines €225

with complementary wine pairings selected by our sommelier.

This menu is prepared for all our guests and cannot be served after 1.30 pm or 9 pm.

A list of allergens is available on request. All our meat is of French origin. All our prices are shown inclusive of tax and VAT. All our dishes are "home-made" and produced in our kitchens from the raw ingredients.

The products and varieties on the menu are chosen for their flavour and their character. I like spring for its early vegetables, asparagus, wild garlic, summer for its oily fish and sweet flavours; autumn for its gleaming colours (squashes and mushrooms) and family harvesting trips; winter for its flavours of the sea so characteristic of our coast (oysters, lobster, scallops).

In October, I get just as much pleasure from finding the translucent flesh inside shellfish as I do from shaking hands with my fishermen friends I see again at last.

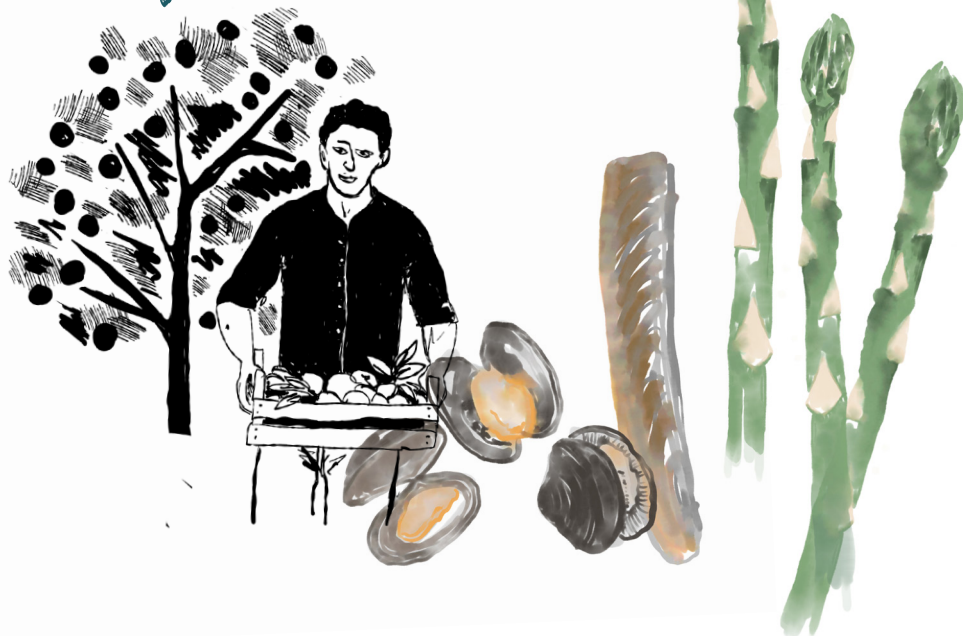
And when the season comes round, we celebrate, that's the pleasure of waiting!

Working with seasonal produce, conserving the resources of the earth and the sea, is an ecological commitment but also an ethical and aesthetic choice in one's way of working.

We only bring you fish from stocks that are continuously replenished, bred while respecting their reproductive cycle, and seasonal fruit and vegetables produced locally with respect for their life cycle.

This personal approach sits within a collaborative conversation. It is part of our relationship of trust with the team and the producers, our commitment to "Tables et Saveurs de Bretagne", the "Chefs du Territoire" association, and Ethnic Oceans who promote sustainable fishing and cuisine.

*a philosophy
for life*



A gourmet trip around the Coast



Enjoy a galette-saucisse at Dinard market

The simple, authentic pleasure of every Breton event. Be patient, get in the queue, it's all part of the experience!

Go collecting wild flavours in the Bay of Beausmis-sur-Mer

Wild fennel, samphire, obione, sea fennel, all waiting to be gathered.

Picnic at sea on board the Fou de Bassin

Set off to discover the Chausey islands or Mont-Saint-Michel from the sea, on this exceptional boat.

Fill up with sourdough bread at the Faustin bakery

Crunch the sand with your feet at Saint-Lunaire

Seafood ready for tasting, a glass of wine in your hand as you watch the sunset.

Leaf through my book on Mathurin Meheut and the cuisine of the Sea

Enjoy a patisserie and Breton tea at the Charcot tea-room

Sample Clara's cakes, a Dinard Osaka tea, and allow yourself to be lulled by the lapping of the waves below.

Stroll along the Promenade du Clair de Lune

with music, when night has fallen.

Ice creams and walk to Vent de Vanille

At the end of Clair de Lune, above the beach and casino, delicious ice creams that are not to be missed.

Cocktails at the Aquarium

A Galaad whisky infused with sobacha, strawberry, lime, and olive oil, to relax and escape just for the evening.