



## Chaleur & Saveur au Restaurant « La Vieille Braise »...

Dear Madam, Dear Sir,

You may have decided on our traditional French cuisine restaurant « **La Vieille Braise** » to spend a pleasant time with your family/relatives or friends or to celebrate a special event in your life. We are very pleased you have chosen us and we thank you very much.

Further to your request, we have pleasure in enclosing complete documentation about our restaurant and the different menus we can suggest to you.

Our Restaurant « **La Vieille Braise** » at Lanvallay, is situated in a two hectare nature spot in the Rance Valley area: A particularly interesting place for its mild weather, its landscapes and its cultural sites. You will be interested by the historical triangle of Dinan-Léhon-Saint-Suliac...

Dinard-Saint-Malo coast is 15 miles away and Saint-Michael's Mount is 35 miles away.

We specialize in meals for groups, in family lunches or dinners and in family celebration lunches or dinners, such as a christening...

In our very pleasant rear dining-room, we can accommodate up to 50 people. In winter, you can sit by the big fireplace. In summer, you can have a drink in our pretty garden.

When you come for that special event, you will be able to taste our inventive cooking using fresh products from the sea and the rural area around us.

Our waiters are professional and you will find them quiet, efficient and friendly and they will do their best to make it a very special day for you.

At our Restaurant « **La Vieille Braise** », we know that you will enjoy yourself and have an unforgettable experience.

Whatever you decide: the set menus or the dishes from "à la carte", it will be your choice!

Please do ask us for any further information.

We look forward to welcoming you very soon.

Yours sincerely,

**Maryline & Patrick LE COINTE**

**23, Rue de Rennes - 22 100 LANVALLAY**

**Tél./Fax : 02.96.39.40.50**

---

Courriel : [contact@laviellebraise.com](mailto:contact@laviellebraise.com)

Visit our Website... [www.laviellebraise.com](http://www.laviellebraise.com)

*Are you planning to organize:*

**A FAMILY LUNCH OR DINNER  
A BIRTHDAY MEAL  
A CHRISTENING LUNCH  
A WEDDING  
A SPECIAL CELEBRATION...?**

**Then WELCOME to our restaurant**

*« La Vieille Braise »* in LANVALLAY

*We will listen to any suggestion you have for your meal...*

*Our Breton traditions together with our creative cuisine reflect our way of living: simple and authentic.*

*To share in this convivial way of life, we are delighted to welcome you...*

*The sea is fickle so the market may not always have the products we want: We are sure you will understand that on these rare occasions a particular dish on the menu may not be available.*

*We wish you « bon appétit »!*

*Maryline & Patrick Le Cointe  
Restaurant « La Vieille Braise »*

*23, Rue de Rennes*

*22 100 Lanvallay*

*Tél. /Fax: 02.96.39.40.50*

*Courriel : [contact@lavieillebraise.com](mailto:contact@lavieillebraise.com)*

*Website: [www.lavieillebraise.com](http://www.lavieillebraise.com)*

***We are open from 11.00am for lunch and from 7.30pm for dinner***

*(We are closed on Sunday evening, Tuesday evening and all day Wednesday except for groups on request.  
We accept groups of 20 or more guests on bank holidays, on request only)*

# Drink list

*Try one of our Specialities??...*

## Our « House » cocktails ...

<i>Welcome cocktail</i> <b>12CL</b> (black cherry liquor and champagne topped with a cherry)	8€60
<i>Love drink</i> <b>12CL</b> (violet liquor and champagne topped with a raspberry)	8€20
<i>The « La Vieille Braise » cocktail</i> <b>12CL</b> (raspberry purée and sparkling Alsacian wine)	5€50

## Our cocktails with alcohol ...

<i>Imperial kir</i> <b>12CL</b> (any kind of liquor and champagne)	7€90
<i>Royal kir</i> <b>12CL</b> (any kind of liquor and sparkling Alsacian wine)	5€30
<i>Breton kir</i> <b>12CL</b> (blackcurrant liquor and cider)	2€80
<i>Kir</i> <b>12CL</b> (any kind of liquor and white Alsacian wine)	2€50
<i>Americano « homemade »</i> <b>12CL</b>	5€60
<i>Gin Tonic</i> <b>12CL</b> (Gin, Schweppes, ½ sliced lemon)	5€20
<i>Garibaldi</i> <b>12CL</b> (Campari, orange juice, ½ sliced orange)	5€20

## Our non-alcoholics drink ...

<i>Florida</i> <b>20CL</b> (orange, apricot, pineapple, lemon juice and fruit pieces)	4€60
<i>Pussy Foot</i> <b>20CL</b> (orange, lemon juice and pomegranate syrup)	4€30
<i>The Baby's bottle</i> <b>20CL</b> (orange juice, milk, ½ sliced orange)	2€90

## A glass of mellow wines...

<i>A glass of Pacherenc du Vic Bihl</i> <b>12CL</b> (Petit Manseng : White grape variation)	6€80
<i>A glass of Gewürztraminer</i> <b>12CL</b> (Gewürztraminer is an aromatic wine grape variety)	5€20
<i>A glass of Coteaux du Layon</i> <b>12CL</b> (Chenin blanc is a variety of white wine grape variety from the Loire valley of FRANCE)	3€90

## A glass of sparkling wines ...

<i>A glass of Champagne</i> <b>12CL</b>	7€50
<i>A glass of sparkling Alsacian wine</i> <b>12CL</b>	5€00

## A selection of sparkling wines ...

<i>A 2002 bottle of Champagne « Fernand LEMAIRE »</i> <b>75CL</b>	54€00
<i>Bottle of Champagne « Fernand LEMAIRE » Carte Bleue</i> <b>75CL</b>	48€00
<i>Bottle of sparkling Alsacian wine « FREUDENREICH &amp; Fils »</i> <b>75CL</b>	25€00

# Dishes « à la Carte »

## The Chef's first courses...

<i>Salad garnished with king scallops &amp; Dublin Bay prawns and served with a creamy cider liquor flavoured Sauce</i>	14€20
<i>King scallops &amp; king prawns flamed with Whisky and served with a creamy Sauce</i>	14€20
<i>Candy shaped duck liver pâté stuffed with apples, Flavoured with bitter Cocoa</i>	13€70
<i>Salad garnished with gently fried king scallops, duck liver pâté, home-made smoked salmon</i>	13€50
<i>Duck liver pâté and ox tail in layers</i>	12€80
<i>Pumpkin soup served with fried king scallops, topped with aniseed flavoured cream</i>	12€00
<i>Home-made smoked salmon platter served with toast</i>	<del>11€50</del> 10€10
<i>Wild boar meat pâté wrapped in buckwheat pancake</i>	<del>10€20</del> 9€00

## The Fishmonger recommends...

<i>John Dory fish fillet served on stewed white grapes</i>	16€50
<i>Monkfish wrapped in Bacon and served in a shellfish flavoured Sauce</i>	15€60
<i>Grilled king scallops and king Prawns on a skewer cooked in Malasian spicy bitter red pepper...</i>	15€50
<i>Fresh cod on a vegetable julienne topped with hazelnut crumble</i>	<del>14€50</del> 12€80

## The Butcher's stall... \*\* Reared in France

<i>Venison slab topped with a chestnut, hazelnut crumble served with spicy red berry juice</i>	17€60
<i>Grilled Thick-cut Rumpsteak on a skewer flavoured with duck liver pâté Sauce **</i>	<del>16€90</del> 14€90
<i>Wild boar tenderloin thinly cut with chestnuts flavoured with banuyls wine caramel sauce</i>	16€30
<i>Individual pot of duck leg preserve and red beans</i>	15€00

## The Cheesemonger's tray...

<i>Honey roasted Camembert served on a bed of Salad</i>	5€00
<i>Saint-Félicien cheese in a wrap of pastry (Cow's milk cheese)</i>	5€00
<i>Aulnay farm Camembert served on green salad</i>	5€00
<i>The cheesemonger's platter</i>	4€60

## The pastry cook's delights...

<i>Light Catalane « Crème brûlée », lemon and orange zest flavoured</i>	<del>5€50</del> 4€90
<i>Square of black and white chocolate gâteau</i>	<del>5€50</del> 4€90
<i>Fine, thin Apple tart flavoured with Cinnamon (to be ordered at the start of your meal)</i>	<del>5€50</del> 4€90
<i>Warm upside down pear Breton cake served with caramel sauce</i>	<del>5€50</del> 4€90
<i>Honey nougat icecream with raspberry sauce</i>	<del>5€50</del> 4€90

# *Elder Buckthorn*

34€

*This set menu can be served only for 15 people minimum (We can bake a birthday gateau on request just for you)*

*Seafood platter  
(2€ extra charge per person)*

*Duck liver pâté and cooked apples in layers  
« Vieille Braise » Gourmand salad garnished with  
Gently fried king scallops, duck liver pâté, and home-made smoked salmon...*



*King scallops and vegetables Julienne pancake served on Xeres liquor*

*Pollack fish round served with caramelised shallots*



*Thick cut Rumsteak baked in a pie, the Chef's speciality  
\* Reared in France \**

*Tenderloin pork served with honey and vanilla sauce*



*Aulnay farm Camembert served on green salad*



*Light Catalane "Crème brûlée", lemon and orange zest flavoured*

*Squares of black and white chocolate gateau*

*Fine, thin apple Tart flavoured with cinnamon,  
Vanilla ice cream served with raspberry sauce*

*Honey nougat icecream with raspberry sauce  
(An iced dessert: candied fruit, caramelised almonds, whipped cream)*

*Warm upside down pear Breton cake served with caramel sauce*

*If you are eight or more we can bake a cake just for you:*

*Milk chocolate and coffee cake served with custard*

*Exotic fruit Charlotte served on a raspberry sauce*

*Pear Charlotte served on a warm chocolate sauce*

*White and dark chocolate layered gateau served with custard*

*Dark chocolate gateau filled with raspberries*

*Baked Alaska omelette on red berry sauce*

# Snowdrop

30€

*Candy shaped duck liver pâté stuffed with apples, flavoured with bitter cocoa,  
Caramelized Balsamic vinegar*

*« Vieille Braise » Gourmand salad garnished with  
Gently fried king scallops, duck liver pâté, and home-made smoked salmon...*



*Rack of Venison topped with a chestnut, hazelnut crumble served with spicy red berry juice*

*John Dory fish fillet served on stewed white grapes*



*Saint-Félicien cheese in a wrap of pastry served on a bed of salad (Cow's milk cheese)*

*Or*

*Honey roasted Camembert served on a bed of Salad*

*Or*

*Aulnay farm Camembert served on green salad*



*Light Catalane "Crème brûlée", lemon and orange zest flavoured*

*Squares of black and white chocolate gateau*

*Fine, thin apple Tart flavoured with cinnamon,  
Vanilla ice cream served with raspberry sauce*

*Honey nougat icecream with raspberry sauce  
(An iced dessert: candied fruit, caramelised almonds, whipped cream)*

*Warm upside down pear Breton cake served with caramel sauce*

*If you are eight or more we can bake a cake just for you:*

*Milk chocolate and coffee cake served with custard*

*Exotic fruit Charlotte served on a raspberry sauce*

*Pear Charlotte served on a warm chocolate sauce*

*White and dark chocolate layered gateau served with custard*

*Dark chocolate gateau filled with raspberries*

*Baked Alaska omelette on red berry sauce*

# Edelweiss

25€

*Duck liver pâté and ox tail in layers*

*Fresh and smoked Salmon Indian pancake flavoured with Pesto (basil, garlic) sauce*

*Pumpkin soup served with fried king scallops, topped with aniseed flavoured cream*



*Grilled king scallops and king prawns on a skewer cooked in Malasian spicy bitter red pepper and peanuts crushed together*

*Sautéed monkfish with stewed apples, in a creamy Pommeau flavoured sauce*

*Grilled Thick-cut Rumpsteck on a skewer flavoured with duck liver pâté sauce*

*\* Reared in France \**

*Wild boar tenderloin thinly cut with chestnuts flavoured with Banuyls wine caramel sauce*



*Aulnay farm Camembert served on green salad*



*Light Catalane “Crème brûlée”, lemon and orange zest flavoured*

*Squares of black and white chocolate gateau*

*Fine, thin apple Tart flavoured with cinnamon,  
Vanilla ice cream served with raspberry sauce*

*Honey nougat icecream with raspberry sauce  
(An iced dessert: candied fruit, caramelised almonds, whipped cream)*

*Warm upside down pear Breton cake served with caramel sauce*

*If you are eight or more we can bake a cake just for you:*

*Milk chocolate and coffee cake served with custard*

*Exotic fruit Charlotte served on a raspberry sauce*

*Pear Charlotte served on a warm chocolate sauce*

*White and dark chocolate layered gateau served with custard*

*Dark chocolate gateau filled with raspberries*

*Baked Alaska omelette on red berry sauce*

# White Inemone

19€

*Wild boar pâté wrapped in buckwheat pancake*

*Seafood pie flavoured with Whisky cream*



*Individual pot of duck leg preserve and red beans*

*Fresh cod on a vegetable julienne topped with hazelnut crumble*



*Light Catalane “Crème brûlée”, lemon and orange zest flavoured*

*Squares of black and white chocolate gateau*

*Fine, thin apple Tart flavoured with cinnamon,  
Vanilla ice cream served with raspberry sauce*

*Honey nougat ice cream with raspberry sauce  
(An iced dessert: candied fruit, caramelised almonds, whipped cream)*

*Warm upside down pear Breton cake served with caramel sauce*

# Youngster's menu

The under tens

8€50

*Slice of ham*

*Or*

*Tomato salad*



*Ground steak burger with chips & Ketchup*

*\* Reared in France \**



*Ice pop*

*Or*

*Cottage cheese and red berry sauce*

15€00

*Slice of ham with mixed salad*



*Skewer of beef steak with chips & ketchup*

*\* Reared in France \**



*Light Catalane "Crème brûlée", lemon and orange zest flavoured*

*Squares of black and white chocolate gateau*

*Fine, thin apple Tart flavoured with cinnamon, Vanilla ice cream served with raspberry sauce*

*Honey nougat icecream with raspberry sauce*  
*(An iced dessert: candied fruit, caramelised almonds, whipped cream)*

*Warm upside down pear Breton cake served with caramel sauce*



*In order for your children not to get bored, we have a set of games called « Croquastuces » (colouring, crossword, quizzes, riddles etc)...*



*We offer pens, pencils and crayons.*

*And, weather permitting; they can enjoy the facilities in our garden. We have boules, rackets, balls etc.*

## WHITE WINES ...

### A.o.c Alsace

Gewürztraminer « FREUDENREICH Père & Fils » Cuvée BARBARA 25€00  
Riesling « FREUDENREICH Père & Fils » 17€20

### A.o.c Bourgogne

Chablis 1er Cru « Monts de Milieu » Domaine BARAT 34€50  
Chablis « Domaine BARAT » 26€80  
Saint-Véran « Château de Chasselas » 23€60

### Val de Loire

A.O.C Sancerre Blanc « Domaine DELAPORTE Alain » 29€90  
A.O.C Savennières « Clos de la Marche » 26€30  
A.O.C Menetou Salon « La Tour Saint-Martin » 25€50  
A.O.C Muscadet Sur lie « Les trois Versants » Old vineyards 11€90

### Our sweet wines selection ...

A.O.C Pacherenc du Vic Bilh « Domaine du Moulié » 39€60  
A.O.C Coteaux du Layon « Domaine de la Riffarderie » 15€20

## ROSÉ WINES ...

### Coteaux du Languedoc

A.O.C Saint Christol « Cuvée Vieilles Vignes » 14€30

### Provence

A.O.C Bandol « Château Romassan » DOMAINE OTT 38€50  
A.O.C Côtes de Provence « Domaine de la Navarre » 14€90

### Val de Loire

A.O.C Menetou Salon Rosé « La Tour Saint-Martin » 25€50  
A.O.C Rosé de Loire « Domaine de la Riffarderie » 13€90

## RED WINES ...

### A.o.c Alsace

Pinot Noir « FREUDENREICH Père & Fils » 18€00

### A.o.c Beaujolais

Fleurie « Domaine PARDON & Fils » Cuvée HUGO Aged in oak barrels 25€20  
Brouilly « Domaine TAVIAN » 22€30

### Bordeaux

A.O.C Pomerol « Château Bellegrave » 2001 62€50  
A.O.C Saint Estèphe « Château Tour des Termes » 1995 59€70  
A.O.C Saint Émilion Grand Cru « Château Bellisle-Mondotte » 1999 55€80  
A.O.C Médoc Rouge « Château La Mothe » 1995 53€90  
A.O.C St Émilion Grand Cru « Château DELACOUR » 2002 38€50  
A.O.C Graves Rouge « Château des Gravières » Aged in oak barrels 29€60  
A.O.C Bergerac « Château Lamothe Bel Air » 18€90  
A.O.C Côtes de Bourg « Château La Brunette » 18€00  
A.O.C Côtes de Roussillon Villages « Cuvée Étienne MALIS » 16€70  
A.O.C Bordeaux Supérieur « Château La Grave Singalier » 16€00  
A.O.C Premières Côte de Blaye « Château Vieux planty » 15€00

### A.o.c Bourgogne

Givry 1<sup>er</sup> Cru « Clos du Cras Long » 2005 29€30  
Côte de Nuits Villages « Domaine Anne-Marie GILLE » 2000 25€00

### Val de Loire

A.O.C Sancerre Rouge « Domaine DELAPORTE Alain » 29€90  
A.O.C Menetou Salon Rouge « La Tour Saint-Martin » 27€50  
A.O.C Bourgueil « Domaine les Pins » Old vineyards 19€50  
A.O.C St Nicolas de Bourgueil « Domaine de la Rodaie » 18€00  
A.O.C Saumur Champigny « Domaine de la Guilloterie » 17€50

### Vallée du Rhône

A.O.C Saint-Joseph « Cave de Tain L'Hermitage » Nobles rives 27€50  
A.O.C Crozes-Hermitage « Cave de Tain L'Hermitage » Nobles rives 24€80

**75cl**

**37,5cl**

5€20 12CL

22€90

14€80

4€90 12CL

16€90

5€50 12CL

15€90

9€50

6€80 12CL

3€90 12CL

14€30

38€50

21€50

14€90

10€90

25€50

13€90

18€00

25€20

22€30

14€60

62€50

29€80

59€70

55€80

53€90

38€50

19€90

29€60

16€50

18€90

18€00

14€00

16€70

16€00

11€50

15€00

29€30

25€00

29€90

16€90

27€50

16€20

19€50

18€00

12€00

17€50

11€50

27€50

24€80