

Menu Envie 33,50 € (Starter + Main course + Dessert)

Formule at Lunch 21,50 €

(Starter + Main Course or Main + Dessert) except Sunday and Holidays

Starter

Velouté of tomatoes Guérande, gingerbread ice cream, Finger of fresh cheese with herbs

Brittany sausage with Guérande salt confit, perfect egg

Haddock tartare Yuzu citrus and asparagus

Planche Gourmand (dried lomo, guéménoise with bacon, Guérande Salted Foie Gras of duck)

Main courses

Filet of haddock with seaweed Hazelnut Butterfly Wing

Skatefish ,with its better noisette pear gieser with spices

Boar casserole Grandma's purée

Entrecote of Beef Reduction of shallots with Loire red wine with Pepper Flavor

Vegetarian Plate of Vegetables and Starchy Foods

Desserts (Thanks if possible to choose at the beginning of the meal)

Plate of 3 cheeses Brie salad with raw milk, Curé Nantais, Saint Nectaire

Papillote of Banana candied chocolate chip Sorbet Mango

Buttermilk Milk with salted butter caramel Apple Bio d'Herbignac

Strawberry Mascarpone Shortbread with speculos

Specialty Menu 38 €

(Starter + Main Course + Dessert)

Entrées

9 Oysters N°3 de Mesquer

Or

Guérande Salted Foie Gras of duck

Plats

Pan-fried Eels In Persillade,

Seasonal Vegetables

Or

Sliced duck breast magret

With honny and apple fruits Bio

Desserts

Chocolat cake and custard sauce

Crème anglaise

Or

Vanille cream with Cointreau

Red fruits Coulis

In order to avoid any risk Please notify us when ordering your Allergies or Intolerances we have at your disposal the register of allergens

LA CARTE

All menus can be served à la carte

Starter

Duck Foie Gras Cooked with fleur de sel from Guérande 15 €

5 Frog legs in Garlic 16 €

Salmon Gravlax fresh goat Mesclun from the Guérandais hills 14 €

Main Courses

Supreme of Turbot cream of spinach 24 €

Duo of eels and frogs legs in Persillade 25 €

Eels in Persillade 19 €

Veal kidney roasted meat jus 18 €

Veal sweetbreads braised with mushrooms 24 €

Lamb mice confit with rosemary 18 €

Impregnated pigeon with cabbage foie gras 28 €

Desserts Please choose it at the beginning of the meal 11 €

Marbled chocolate Louis XV style

Basket of strawberries with sugar Pineapple

Carpaccio iced coconut pearl

Gourmet Dessert Plate Coffee or Gourmet Tea

CHILDREN MENU – 12 ans

12 € (3 Courses) € 9.50 (2 courses)



Homemade Duck Foie Gras

or Tomato Carpaccio with egg



Poached salmon with melted butter

or chicken drumstick



chocolate raft

or 2 scoops of ice cream

