

*M*enu du Terroir 47€

Appetiser

Green Beans Salad, Crispy Fish Croquettes,
Buttermilk and Herbs

Or

Stuffed Aubergines with Cockles,
Rocket and Lemon

Fillet of Hake Viennoise-style with Dill,
Potatoes in Broth, Cream of Peas

Or

Gratinated Pork Belly “Ribs-style”,
Pomme Macaire and Onion Jam

Buckwheat Millefeuille, Vanilla, Toffee,
Toasted Buckwheat Ice Cream

Or

Pistachio Apricot Dome,
Rosemary Yoghurt Sorbet

*M*enu Découverte 70€

Appetiser

Warm Spider Crab Ravioli,
Red Mullet from our Coastline

Or

Home-made Duck Foie Gras cooked with a Peppery Crust

John Dory fillet, Summer Vegetable Confit,
Courgette Flower stuffed with Clam and Lemon, Basil Sauce

Or

Roasted Rump of Veal,
Vegetables cake, Potatoes Gnocchi with Tarragon

63% Dark Chocolate and Fresh Red Berries,
Port Ice Cream

Or

Milk, Honey and Chouchen (Breton mead)

M enu Dégustation 90€

In the interests of quality and conviviality, this menu is proposed for the whole table

Appetiser

Langoustine Carpaccio,
Langoustine and Sea Urchin Consommé,
Kaviari Caviar Pearls

Saffron Bisque and pieces of Lobster, Purple Artichokes

Turbot, Summer Truffles, Potatoes Millefeuille with Truffles

Raspberries and Heirloom Tomatoes,
Tomato-Raspberry Sorbet

A la Carte

Lobster cooked home way (500g)	16€ per 100g
Lobster cooked with Coteaux du Layon, served for two	49€/pers
Selection mature cheeses from Maison OLLIVIER	15€

M enu Petit Gourmet 15€

Up to 12 years old

White Poultry or white Fish
Potato pancakes

Home-made ice Cream or Sorbet

Prices include VAT and service charges – Drinks are not included