



30 July 2022



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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|----------------|------------------|---------------|-----------------|
| Gluten | Shellfish | Eggs | Fish |
| Peanuts | Soy | Milk | Nuts |
| Celery | Mustard | Sesame | Sulphite |
| Lupin | Molluscs | | |

L'Instant du partage

Instant partage

Squid casserole , piperade and Camargue rice											
Veal chop , semi-salted butter, pan juices and new potatoes											
Fruit bowl Red berry and yoghurt ice cream											
Hazelnut / Praline éclair											
L'Éclair au Nutella Tagada strawberries and crocodile candy											
Lemon éclair											
Beef rib steak (±800g) marrow bone, roasted potatoes, mushrooms and bearnaise sauce											
The rib of veal Carrots (guest additional charge 8€)											
Veal chop White onions and caramelized beans, seared polenta, cooking juice											
The iberic duet Ham chiffonade, paletta, pan con tomate, grilled vegetables and Parmesan											
Lobster (±500g) lobster cooked with chia seeds and quinoa risotto with parisian mushrooms											
The roasted lobster Linguine with herbs, armoricaine emulsion (guest additional charge 12€)											
Le homard rôti (±500g) Linguines aux légumes, bisque de homard											
Tuna poke bowl											
Tiramisu Amaretti biscuits and limoncello sorbet											

Seafood Treasures

Oysters

Oysters N°3 from Kercabellec, Guerande peninsula (*guest additional charge 6€) Presqu'île de Guérande (*supplément pension 6€)											
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Shellfish

The langoustines of the scales

Cooked in a citrus scented broth and fresh thyme

(** supplément pension 10€)

(* supplément pension 20€)



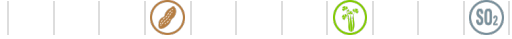
Starters

Starters

"Chaud-froid" of langoustines and pistachio Tarragon cream



Slice pan fried foie gras Mango sauce, mushroom toast



The veggie umami, espelette chili pepper dressing



Quinoa, green asparagus, radish, beans, fennel, avocado and salad sprouts

Crab salad | Avocado, salad, crab and grapefruit vinaigrette



Sucrine et carmine rouge, avocat, vinaigrette au pamplemousse

Langoustine carpaccio, mixed vegetables and grilled mango



Caesar salad |



Cos lettuce, bread croutons, chicken, parmesan, mimosa egg and Caesar sauce

La salade Hermitage



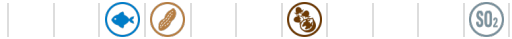
Langoustines, old-fashioned tomatoes, pepper artichokes and zucchini

Carrots, mango, buckwheat seeds

Charolais beef carpaccio Basil, Parmesan, arugula



Tuna ceviche



Mango, avocado and crunchy fennel

Crab Chaire de crabe, céleri et pomme verte, granola salé



Iberic duet and condiments to share To share



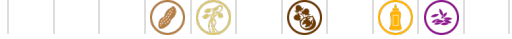
Iberic ham and chorizo, tomato bread, grilled vegetables and parmesan

The foie gras marbled with spices Toasted brioche



Veggie poke bowl | Vegetable quinoa, smoked avocado and carrots, grapefruit vinaigrette

Quinoa de légumes, avocat fumé et carottes brûlées, vinaigrette au pamplemousse



Salmon gravlax, beet condiment



The tuna-made in tartare with citrus fruit Algue wakamé, pommes paille



Grilled asparagus from the Loire Valley |



Mustard cream with herbs and spring onions

The scampis just snacked



Heirloom tomatoes from Mme Huitric, capers and olives

Tomatoes from our gardens and Burrata | Heirloom tomatoes, basil, olive oil, pesto and Burrata

Tomates anciennes au basilic et huile d'olive, pesto et Burrata



Grilled melon and rostello ham with herbs



Our vegetarian plate



Houmous, eggplant caviar, carrots, melon, tomatoes, red cabbage

Nicoise salad



Young salad sprout, bonito, beans, artichokes, tomatoes, sun dried peppers

Starter

Tomato Pineapple Passion



Peas, organic quinoa, salicornia, avocado, Wakame seaweed and roasted seeds

99 kcal - peu calorique et riche en protéines et fibres

(10,69% de ratio)

Main Courses

Fish

Squid casserole , piperade and Camargue rice										
Roasted shrimps and lemongrass Courgette cannelloni and vegetables										
The grilled seabass Mousseline and cubes of celeriac and iodized cream										
Sea bass fillet , mixed vegetables, champagne sauce										
The seared pollack paving Crème de petits pois, sucrine snackée et croustillant de blé noir										
Le poulpe grillé Riz façon paëlla, condiment chorizo										
The candied salmon roasted in seaweed butter revered rice and samphire										
Roasted pollack Celery risotto, green apple										

Meat

Rack of lamb roasted Cranberry beans with tomato, carrots and leeks										
Entrecôte (±300g) Echalotes entières rôties, sauce béarnaise										
Beef ribsteak (±300g) fleur de sel, roasted potatoes, bearnaise sauce										
Le burger Baulois Beef burger, beefsteak tomato, Curé Nantais cheese and mache nantaise lettuce										
Beef fillet from Brière , new potatoes and béarnaise sauce										
The duck breast from Alain François (Bouaye 44) Artichoke fricassee with dried fruits										
Les ris de veau braisé au jus Embers beans and coriander										
Veal Picatta , cured ham, mozzarella, linguine, medley of vegetables, sage and Marsala										

Pasta

Pasta shells , ham and truffle										
Vegetarian linguine with vegetable , basil and parmesan shavings										
Celery and buckwheat risotto										

Wood-fire cooking































































































































Additional garnish										
Choice of side dishes New potatoes, french fries, pan-fried vegetables, basmati rice, mixed salad										
Charolais rib steak (300g) Roasted shallots, béarnaise sauce										
Beef tenderloin brochette (180g) Peppers, red onions										
Big shrimps skewer Roasted peppers, sauce vierge										
Chicken skewers, peppers, red onions Lime, zucchini										
Chicken brochette (160g) marinated in thyme										
Grilled celeriac Gorgonzola cream, herb salad Crème au gorgonzola et salade d'herbes										
Spatchcocked cockerel on the grill Devil sauce										
Salmon fillet Plank grilled, smoked, horseradish cream										

Desserts

Cheese

Selection of cheeses from cheesemaker Pascal Beillevaire chutney and dried fruits										
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Desserts

Coupe caramel Caramel and vanilla ice cream, caramel sauce and roasted hazelnuts																				
Apricot Breton shortbread, apricots and apricots compote																				
Oréo sundae																				
Vanilla cream																				
Nocciolata crepe or with sugar																				
Strawberry melba Vanilla ice cream, meringue, whipped cream, red fruit coulis																				
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Panna cotta with strawberries and coco																				
La salade aux fruits de saison																				
La tarte au chocolat et caramel																				
Yuzu and dulcely tart Yuzu cream and dulcely chocolate ganache																				
Strawberry tart Light vanilla cream																				
Day fruit tart																				
Le Breton: red fruits strawberries and raspberries Traou mad, vanilla ganache																				
Lemon cheesecake , speculos biscuit, lime mousse and white chocolate ganache																				
The lemon trompe l'oeil																				
Today's dessert																				
Fondant Baulois by Fondant Baulois® Exotic fruit coulis Coulis de fruits exotiques																				
Raspberry cake																				
Gâteau Nantais by Fondant Baulois® Rum flavored, strawberry coulis Parfumé au rhum, coulis de fraises																				
Le liegeois Vanilla ice cream, chocolate ice cream, coffee ice cream, chocolate sauce, almonds, whipped cream																				
The pistachio and raspberry Mont Blanc																				
Chocolate cake Le "Nantais", custard and strawberries																				
Royal chocolate , crispy hazelnut and chocolate mousse																				
Tea or coffee gourmand																				
3 scoops sorbets and ice-creams Ice creams : vanilla, chocolate, coffee, caramel, pistachio, buckwheat Sorbets : lemon, passion fruit, coconut, strawberry, raspberry, mango, tayberry																				
Les profiteroles aux fraises de la presqu' ile	