LA TERRASSE
DE L'HERMITAGE

21 April 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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

L'Instant du partage

Instant partage

	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Milk	Nuts	Celery	Mustard	Sesame	Sulphite	Lupin	Molluscs
Squid casserole, piperade and Camargue rice		✓		✓								✓		✓
Veal chop, semi-salted butter, pan juices and new potatoes	✓						✓			✓		✓		
Fruit bowl Red berry and yoghurt ice cream							✓							
Argentina plate Assortment of empenadas, guacamole, herb salad and el diablo sauce	✓		✓		✓	✓	✓	✓	✓	✓	✓	✓	✓	
Hazelnut / Praline eclair	✓		✓				✓	✓						
L'Éclair au Nutella Tagada strawberries and crocodile candy	✓		✓			✓	✓	✓	✓					
Lemon eclair	✓		✓				✓	✓						
Beef rib steak New potatoes, chimichurri sauce (supplément pension 10€)					✓		✓					✓		
The rib of veal Carrots (guest additional charge 8€)					✓					✓				
Veal chop White onions and caramelized beans, seared polenta, cooking juice	✓				✓		✓			✓				
Choux bun to share Crème fouettée à la vanille, fruits de saison	✓		✓		✓		✓	✓			✓			
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) Linguine| Parsley butter and cockles	✓	✓	✓				✓	✓				✓		✓
Tuna poke bowl	✓	✓		✓	✓	✓		✓			✓	✓		
Tiramisu Amaretti biscuits and limoncello sorbet	✓	✓			✓		✓	✓			✓	✓		

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Seafood Treasures

Oysters

Langoustines from the oyster-seller (300gr) | Homemade mayonnaise
(supplément pension 12€)

Whelk bowl (300gr) | Homemade mayonnaise

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

Shellfish

The langoustines of the scales
Cooked in a citrus scented broth and fresh thyme
(** supplément pension 10€)
(* supplément pension 20€)

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Starters

Starters

Assortiments apéritifs salés

"Chaud-froid" of langoustines and pistachio Tarragon cream

Slice pan fried foie gras Mango sauce, mushroom toast

Today's starter

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

Hermitage salad / Snacked red tuna, sucrine lettuce, tomatoes, potatoes, green beans, quail eggs
Thon snacké, sucrine, tomates, pommes de terre, haricots verts, œufs de caille
candied peppers, orange segments and sauce vierge

Grilled watermelon slice | Melon balls, avocado and crispy buckwheat
Billes de melon, guacamole d'avocats et croustillant de blé noir

Charolais beef carpaccio Basil, Parmesan, arugula

Langoustine carpaccio | New vegetables and grilled mango

Cod ceviche | Corn and roasted sweet potatoes with coriander

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

Duck foie gras | Apricot and fig chutney, toasted brioche

The foie gras marbled with spices Toasted brioche

Veggie poke bowl |
Black quinoa, avocado, candied artichokes, fennel, tomatoes, wakame seaweed
burnt lemon, citrus vinaigrette

Salmon gravlax | Beetroot condiment and seaweed bread

The tuna-made in tartare with citus 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

Accompagnements boissons chaudes

Tomato Pineapple Passion
Peas, organice quinoa, salicornia, avocado, Wakame seaweed and roasted seeds
99 kcal - peu calorique et riche en protéines et fibres
(10,69% de ratio)

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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 \| Pea purée, coloured carrots, red onion pickles

Sea bass fillet, \| Pea purée, coloured carrots, red onion pickles

The seared pollack paving
Crème de petits pois, sucrine snackée et croustillant de blé noir

Salmon fillet, carrots and its condiment

Fish of the day

Grilled octopus Riz façon paëlla, condiment chorizo

Grilled octopus \| Sweet potato purée and chips with pomegranate vinaigrette
(supplément pension 5€)

The candied salmon roasted in seaweed butter revered rice and samphire

Grilled red label salmon \|
Confit of aubergines, courgettes, peppers and Nantais butter

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 (170gr), tomato cœur de boeuf, Curé Nantais & Nantes lamb's lettuce

Beef fillet \| New potatoes and béarnaise sauce
(supplément pension 5€)

The duck breast from Alain François (Bouaye 44)
Artichoke fricassee with dried fruits

Chicken breast \| Artichoke risotto, pesto and rocket

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 \| Truffle and parmesan cheese À la truffe et parmesan

Focaccia with grilled vegetables \| Green salad with herbs

Les linguine, sauce aux choix Napolitan, carbonara or bolognaise

Vegetarian linguine with vegetable, basil and parmesan shavings

Celery and buckwheat risotto

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Charcoal oven cooking

Additional garnish Accompagnée d'un plat

Choice of side dishes
New potatoes, chips, pan-fried vegetables, Basmati rice and ratatouille

L'assiette de légumes grillés
Lentilles corail, aubergines, courgettes et poivrons grillés

Charolais beef rib steak (300gr) Béarnaise sauce

Beef tenderloin brochette (180g) Peppers, red onions

Chicken skewers, peppers, red onions Lime, zucchini

Chicken brochette (160g) marinated in thyme

Salmon fillet | Cooked on a board, smoked

Pigeon from Mesquer | From Maison Anézo well-seasoned sauce
Full-bodied juice

Tuna steak lemon flavoured yoghurt Sauce yaourt parfumée au citron

Grilled lamb chops with thyme

Desserts

Cheeses

La tarte au citron yuzu meringuée

La tarte Tatin et sa glace vanille

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

Strawberries plate Madelaine vanilla cream

Red fruits plate

Evens Cup | Vanilla ice cream, strawberry sorbet, whipped cream, strawberry coulis and meringue
Glace vanille, fraises, sorbet fraise, chantilly, coulis de fruits rouges et meringue

Vanilla cream

Nocciolata crepe or with sugar

La dame blanche Vanilla ice cream, chocolate sauce and almonds

Strawberry melba | Vanilla ice cream, meringue, whipped cream, red fruit coulis

Panna cotta with strawberries and coco

Pavlova | With raspberries and lemon

La salade aux fruits de saison

Tatin pie, vanilla ice cream

Yuzu and dulcey tart | Yuzu cream and dulcey chocolate ganache

Yuzu lemon meringue pie

Caramelised apricot tart | Apricot sorbet

Fig tart

Strawberries tart

Le Breton: red fruits strawberries and raspberries
Traou mad, vanilla ganache

Lemon cheesecake, speculos biscuit, lime mousse and white chocolate ganache

Chocolate | Crispy chocolate praliné

The lemon trompe l'oeil

Today's dessert

Chocolate cake with chocolate and pecan nuts

Raspberry cake

Gâteau Nantais by Fondant Baulois© | Rum flavored, exotic fruit coulis Parfumé au rhum, coulis de fruits exotiques

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

Tea or coffee gourmand

3 scoops sorbets and ice-creams
Glace : vanille, chocolat, café, caramel, pistache
Sorbet : citron jaune, passion, fraise, framboise, abricot

Les profiteroles aux fraises de la presqu' ile

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Snacks

Snacks

Beef ribsteak

Additional garnish Accompagnée d'un plat

Garniture au choix
Choice of garnishes | New potatoes, chips, pan-fried vegetables, Basmati rice and mesclun

L'assiette de frites

Classic club sandwich with chicken, bacon and eggs
Au poulet grillé, bacon et œuf cassé

Le burger Baulois |
Beef (170gr), tomato cœur de boeuf, Curé Nantais & Nantes lamb's lettuce

Charolais beef carpaccio Basil, Parmesan, arugula

Fish and chips
| Cod fillet

Traditional panini | Tomato, mozzarella, pesto Tomate, mozzarella, pesto

Linguine | Parsley butter and cockles Beurre persillé

Hermitage nuggets | Chicken breast, barbecue sauce

Burger-style minced steak
beef of Briere, tomato heart of beef, Curé Nantais & mache Nantaise

Pizza

Royal pizza (28cm) Ham, mushrooms, mozzarella, origan, rocket salad

Vegetarian pizza Sun dried vegetables and arugula

Paninis

Cheese panini mozzarelle, emmental, pesto, old-fashioned tomatoes

Traditional panini | Tomato, mozzarella, pesto Tomato, burrata, pesto

Wine

Red Wines

- **Bourgogne Hautes Côtes de Nuits AOP** Cornu
- **Bourgogne Hautes Côtes de Nuits AOP** Patrick Hudelot
- **Chinon AOP** Les Gravinières Domaine Jourdan
- **Saint-Estèphe AOP** Château Héritage de le Boscq

White Wines

- **Bourgogne Hautes Côtes de Beaune AOP**
Château Saint Aubin Prosper Maufoux
- **Muscadet Sèvre et Maine AOP** Château du Cleray
- **Viré-Clessé AOP** Jean Loron

Rosé Wines

- **Côtes de Provence AOP** Prestige de Minuty
- **Côtes de Provence AOP** 281 de Minuty
- **Côtes de Provence AOP** Domaine de Tamary

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Wine by the glass

Red Wines

- **Bourgogne hautes côtes de nuits AOP** Domaine Patrick Hudelot
- **Chinon AOP** Les Gravinières Domaine Jourdan
- **Saint-Estèphe AOP** Château Héritage de le Boscq
- **Touraine AOP** Henry Marionnet

White Wines

- **Coteaux du layon AOP** La cueillette des Oiseaux
- **Limoux AOP** Chardonnay Domaine de l' aigle
- **Muscadet Sèvre & Maine AOP** Château du Cleray
- **Saint-Estèphe AOP** Château Héritage de le Boscq

Rosé Wines

- **Côtes de Provence AOP** Minuty Prestige
- **Côtes de Provence AOP** Cuvée Or de Minuty
- **Côtes de Provence AOP** Domaine de Tamary

Champagnes aoc - 15cl

- **Henriot Rosé**
- **R Ruinart brut**

By the glass

- **Bourgogne Hautes Côtes de Beaune AOP** Château Saint Aubin
- **Bourgogne Hautes Côtes de Nuits AOP** Domaine Patrick Hudelot
- **Chablis AOP** Domaine Laroche
- **Côtes de Provence AOP** "Saint M"
- **Côtes de Provence AOP** Prestige de minuty
- **Côtes de Provence AOP** Cuvée Or de Minuty
- **Côtes de Provence AOP** Domaine de Tamary
- **Muscadet Sèvre & Maine AOP** Marquis de Goulaine
- **Pessac-Léognan AOP** Le dada de Rouillac
- **Pessac-Léognan AOP** Dada de Rouillac
- **Saint-Estèphe AOP** Château Héritage de le Boscq
- **Sancerre AOP** Les Colinettes J. Mellot

Liquors

Aperitifs

Apérol Spritz 25 cl

Cocktails

Cocktails

Les Evens * (selon saison) Coulis de fraises fraîches, Champagne

Mojito
Rhum cubain, jus de citron vert, menthe fraîche, soda, sucre, Angostura bitter

Mojito Royal Rhum cubain, jus de citron vert, menthe fraîche, sucre, Champagne

Oliver's spritz orange marmelade, Limoncello, white Lillet, Perrier, Prosecco
Marmelade d'orange, Limoncello, Lillet blanc, Perrier, Prosecco

Piña Colada Rhum blanc français, crème de noix de coco, jus d'ananas

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Cold drinks

Beers

Affligem	
Carlsberg	
Desperados	
Duvel	
Grimbergen blonde	
Heineken	
Heineken pression	
Heineken pression	
La Bauloise IPA	
La Bauloise IPA	
Pelforth brune	

Fruit juices

Chose Jus de pamplemousse, Schweppes Tonic	
Virgin Pina Colada Crème de noix de coco, jus d'ananas	

Coffees

Latte macchiatto	

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