

EDEN BEACH IS COMMITTED

Our Chefs are in love with our local produce and they offer exceptional cuisine. At the Eden Beach restaurant, Pierrick Trippier and his team chose cooking local produce. They suggest you try:
Concerned with offering fresh produce, the Eden Beach has entered into a dynamic quality approach by signing Authentic chart "seafood platter from Brittany".
To guarantee freshness beyond reproach, some products might be unavailable at times,
we ask for your forgiveness.

Love at first sight and gorgeous food guaranteed!

SEAFOOD

SEAFOOD PLATTERS

LE BRETON 59,00 €
2 oysters from l'Île aux Moines, 3 oysters "Kercabellec", 1/2 crab, clams, shrimps, langoustines, periwinkles and whelk
(guest additional charge 28€)

EDEN BEACH 85,00 €
3 oysters from l'Île aux Moines, 3 Kercabellec oysters, 1/2 brown crab, clams, sand shrimps, langoustines, periwinkles, whelks, 1/2 Brittany lobster
(guest additional charge 45€)

OYSTERS

KERCABELLEC N°3 19,00 € x6 23,00 € x9 29,00 € x12

PRESQU'ÎLE DE GUÉRENDE
The Kercabellec "Belle de Mesquer" oyster is farmed in Mesquer by oyster farmer Mr Retailleau
*(guest additional charge 6€)

LES HÛÎTRES DE MME CHALM N°2 19,00 € x6 23,00 € x9 29,00 € x12

GOLFE DU MORBIHAN
This oyster is farmed for 2 and a half years out at sea in Golfe du Morbihan and is then cured by Nathalie Chalm for 3 weeks in fresh water
*(guest additional charge 6€)

CRAB 25,00 €
Pièce de 450 à 550gr

LANGOUSTINES FROM THE OYSTER-SELLER 32,00 € 300 gr 50,00 € 500 gr
Cooked in a broth flavored with citrus and fresh thyme
(guest additional charge 10€/300g et 20€/500g)

SHARED PRODUCE

for 2 persons

SEA-BASS IN A GUÉRENDE SALT CRUST 98,00 €
Fingerling potatoes from Brittany and black trumpet mushrooms, white butter sauce
(Guest additional charge 50€)

LOBSTER PAELLA 78,00 €
(guest additional charge 35€)

30,00 €

BABA CAKE WITH RED FRUIT FROM THE PENINSULA
Light cream

CAVIAR FOUQUET'S

Osciètre (Dordogne)


PER 30G 90,00 €
(guest additional charge 70€)

Served with traditional side dishes:
black wheat blinis, quail egg, chives, thick cream, shallots

STARTERS

TODAY'S STARTER 19,00 €
LANGOUSTINE AND BISQUE 18,00 €
Seaweed croutons, rouille and condiments
FOIE GRAS "AU NATUREL" FROM MR. ALAIN FRANÇOIS (BOUAYE 44) 26,00 €
Fig chutney, toasted brioche
HEIRLOOM TOMATOES FROM MME HUITRIC AND BURRATA 22,00 €
HALF A LOBSTER 35,00 €
Spring vegetables, citrus vinaigrette
CRAB SALAD 25,00 €
Sucrine and red carmine, avocado, pink grapefruit
SCOTTISH SALMON CENTERPIECE 24,00 €
Local raw cream, buckwheat blinis
LANGOUSTINE FRITTERS WITH BASIL 25,00 €
With creamy Butternut soup

MAIN COURSES

TODAY'S MAIN COURSE 26,00 €
BEEF FILLET FROM BRIÈRE (180G.) 33,00 €
Sauce béarnaise, selection of side dish
YELLOW POULTRY SUPREME 25,00 €
Morel and asparagus fricassée, meat jus
VEGETAL PLATE 22,00 €
Linguine and zucchini spaghetti, cherry tomatoes and pine nuts
GRILLED OR MEUNIÈRE SOLE FROM OUR COASTS (MINIMUM 400G.) 45,00 €
(guest additional charge 12€)
ROASTED SEABASS 29,00 €
Pan-fried vegetables
CANDIED PRIME SCOTTISH SALMON, SARAWAK PEPPER 26,00 €
Warm lentil salad
OUR LOCAL BURGER 26,00 €
HEIRLOOM TOMATOES FROM MME HUITRIC AND BURRATA 29,00 €
Pata Negra ham
ROASTED OR GRILLED LOBSTER FROM THE FISH TANK (PER 100 G) 14,00 €
Roasted or grilled, tarragon butter, selection of a side dish 
(guest additional charge 6€/100g)


A FILLING OF YOUR CHOICE

Pan-fried vegetables, fingerling potatoes, baby spinach salad
EXTRA GARNISH 4,50 €

CHEESE

MATURED CHEESE FROM MAÎTRE BEILLEVAIRE 16,00 €
Sainte-Maure-de-Touraine, Machecoulais, Comté, Curé Nantais cheeses
Chutney, dried fruit

DESSERTS

TODAY'S DESSERT 13,00 €
CAFÉ GOURMAND 5 sweet treats 14,00 €
PALUDIER ALMOND PUDDING, VANILLA CARAMEL 15,00 €
with "fleur de sel" from Guérande
THE FRENCH PLEASE BY L'HERMITAGE 14,00 €
Diamond biscuit with rosemary, lemon insert, foam (cream, Gin Citadelle, lime)
3 SCOOPS "TERRE DE GLACES" SORBETS AND ICE-CREAMS 14,00 €

TART LU 14,00 €
Smashed "Petit Lu" biscuits and strawberries, vanilla ganache and strawberries from Mr. Burban
Strawberry sorbet dumpling
PEACH MELBA-STYLE Stewed peaches, vanilla cream and raspberries 14,00 €
PROFITEROLES Chocolate choux buns and vanilla ice-cream 14,00 €
RED FRUIT PLATTER FROM THE PENINSULA 16,00 €
Raspberries 125g., strawberries 250g.
PLATTER OF STRAWBERRIES FROM THE PENINSULA 16,00 €
Madeleine and raw cream

TODAY'S MENU

valid only at lunch time (except public holiday)

SET STARTER-MAIN-DESSERT MENU 39,00 €
Except beverages, coffee included



SCAN ME AND GET
ALLERGEN INFORMATION AND OUR MENUS
IN YOUR LANGUAGE!

