



18 May 2021



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 | | |

Shared produce

To Share

Chocolate baba Pears with speculoos and Williamine											
Sea-bass in a Guérande salt crust Fingerling potatoes from Brittany and black trumpet mushrooms, white butter sauce (Guest additional charge 50€)											
La Vague Mille-feuille style pastry, strawberry and basil cream, candied strawberries											
'La vague' Tatin tart Caramelized apples and caramel ganache											
Baba cake with red fruit from the peninsula Light cream											
Paris-Brest											
Norwegian omelette Nantais biscuit, caramel and vanilla ice-cream, caramel slivers and meringue											
Lobster paella (guest additional charge 35€)											

Seafood

Seafood Platters

Eden Beach 3 oysters from Ile aux Moines, 3 Kercabellec oysters, 1/2 brown crab, clams, sand shrimps, langoustines, periwinkles, whelks, 1/2 Brittany lobster (guest additional charge 45€)											
Le Breton 2 oysters from l'Île aux Moines, 3 oysters "Kercabellec", 1/2 crab, clams, shrimps, langoustines, periwinkles and whelk (guest additional charge 28€)											

Oysters

Kercabellec n°3 Presqu'île de Guérande The Kercabellec "Belle de Mesquer" oyster is farmed in Mesquer by oyster farmer Mr Retailleau (guest additional charge 6€)											
Les huîtres de Mme Chalm n°2 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€)											

Brown crab

Crab

Pièce de 450 à 550gr



Langoustines

Langoustines from the Oyster-seller

Cooked in a broth flavored with citrus and fresh thyme
(guest additional charge 10€/300g et 20€/500g)



Caviar

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Caviar Fouquet's Osciètre (Dordogne)



Per 30g

(guest additional charge 70€)



per 50g

(guest additional charge 120€)



Starters

Starters

White asparagus Hollandaise sauce



Scallops carpaccio Beetroot and hazelnut biscuit



Scallops carpaccio Cider jelly and beetroot cream



Scottish smoked salmon centerpiece

Local raw cream, buckwheat blinis



Crab salad Crab meat, crispy vegetables, citrus, buckwheat biscuit



Today's starter



Foie gras "au naturel" from Mr. Alain François (Bouaye 44)

Fig chutney, toasted brioche



Pan-fried foie gras by Mr. Alain François Butternut cream soup



Crab salad Sucrine and red carmine, avocado, pink grapefruit



Langoustine and bisque Seaweed croutons, rouille and condiments



Langoustine carpaccio vegetables pickles



Half a lobster Spring vegetables, citrus vinaigrette



Vegetable mille-feuille Piquillo peppers, eggplants, zucchinis, waffle fries



Caesar salad with lobster (guest additional charge 8€)



Gravlax salmon

Cucumber julienne, granny apples and blackcurrant cream



































































































































Heirloom tomatoes from Mme Huitric and Burrata



Main Courses

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Candied prime Scottish salmon, Sarawak pepper Warm lentil salad													
Roasted cod steak Roasted leeks, egg mimosa and condiments													
Beef fillet from Brière (180g.) Sauce béarnaise, selection of side dish													
Beef fillet from Pays de Loire Rossini style (180gr.)													
Extra garnish													
Roasted or grilled lobster from the fish tank (per 100 g) Roasted or grilled, tarragon butter, selection of a side dish (guest additional charge 7€/100g)													
Cod cooked "unilateral" (on one side only) Carrots grown in sand and herby jus													
Vegetable mille-feuille													
Duck magret from Alain-François Fava bean, olive and lemon condiments													
Duck magret from Alain François Sweet potatoes pont neuf style, cider caramel from Guenrouet													
Seared meagre Grilled baby leeks, citrus vinaigrette													
Roasted scallops Butternut, onion squash and pistacchio													
Roasted seabass Pan-fried girolle mushrooms and herby cream													
Roasted seabass Pan-fried vegetables													
Pollock fillet Zucchini linguine and spaghetti, lemony lobster sauce													
today's main course													
Vegetal plate Linguine and zucchini spaghetti, cherry tomatoes and pine nuts													
Roasted scallops Braised butternut dices and grilled chestnuts													
Grilled or meunière sole from our coasts (minimum 400g.) (guest additional charge 12€)													
Grilled or meunière-style sole 400-600gr (guest additional charge 19€)													
Yellow poultry supreme Morel and asparagus fricassée, meat jus													
A Filling of your Choice Pan-fried vegetables, fingerling potatoes, baby spinach salad													

Desserts

















































































Cheese

Selection of matured cheese from Maître Beillevaire

Sainte-Maure-de-Touraine, Macheoulais, Comté, Curé Nantais cheeses
Chutney, dried fruit





















													
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Desserts

Red fruit platter from the peninsula Raspberries 125g., strawberries 250g.																			
Café Gourmand 5 sweet treats																			
Irish Coffee sundae Bailey's, jellied coffee, chocolate sponge cake biscuit, Dulcey cream, vanilla ganache chocolate-whisky sauce																			
Today's dessert																			
Soft walnut cake Mont Blanc style Hazelnut and pecan biscuit, vanilla ganache, caramel ganache																			
Platter of strawberries from the peninsula Madeleine and raw cream																			
Peach Melba style Stewed peaches, vanilla cream and raspberries																			
Eden fondant cake with premium chocolate Rum and citrus custard																			
The French please by l'Hermitage Diamond biscuit with rosemary, lemon insert, foam (cream, Gin Citadelle, lime)																			
Le Paludier, vanilla caramel with "fleur de sel" from Guérande																			
Mont Blanc Chestnut and vanilla cream, almond biscuit and meringue																			
Profiteroles Chocolate choux buns and vanilla ice-cream																			
3 scoops "Terre de glaces" Sorbets and Ice-creams																			
Chocolate tart																			
Tart Lu Smashed "Petit Lu" biscuits and strawberries, vanilla ganache and strawberries from Mr. Burban Strawberry sorbet dumpling																			
Lu Yuzu tart Yuzu cream and crunchy meringue																			
In full sail Chocolate biscuit, crème brûlée with pistachio, black cherry compote, Guanaja chocolate																			

Snacking

Snacking

Sand shrimp and whelk platter																			
Cheese platter by Maitre Beillevoire																			
Homemade fish rillettes																			
Iberian platter Pata Negra, lomo, salchichon, chorizo																			
Vegetarian platter Vegetable sticks, tzatziki, hummus, crispy buckwheat biscuit	