Vin&Marée

12 April 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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

Seafood

Oysters

	Molluscs
Fines de Claire n°3 Marennes-Oléron	✓
Fines de Claire n°4 Marennes-Oléron	✓

Oysters & Shellfish

	Shellfish	Eggs	Mustard
1/2 Large Crab	✓		
Large ORGANIC pink shrimps (8 pieces)	✓	✓	✓
Organic shrimps (approx. 150g)	✓	✓	✓
Large whole crab (0.650 - 0.800kg)	✓		
Whole brown crab	✓		

Platters

	Molluscs
Oyster Sampling Plate 3 Organic "Spéciales n°4" from Quiberon 3 "Fines N°3" from Normandy by R. Verneuil 3 "Fines n°2 "Prat-Ar-Coum" by Yvon MADEC 3 "Spéciales N°3" Gillardeau	✓
Oyster Sampling Plate 4 ORGANIC "Quiberon Spéciales N°4" oysters, 4 Normandie "Fines N°3" oysters from R. Verneuil, 4 GILLARDEAU "Spéciales N°3" oysters	✓

Starters

Starters

	Molluscs
*** 6 "Fines de Claire n°3 Marennes-Oléron" oysters**	✓
***6 Oysters N°3 from Normandy** par Romain Verneuil	✓

	Shellfish	Eggs	Mustard
*** Large Organic prawns (6 pieces)**	✓		
***Large organic prawns (8 pieces)**	✓	✓	✓
***Large organic prawns (approx. 150gr)**	✓		

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*** Starters to share, for 2 or for 3** (+3€ per person)	
*** Organic salmon ... smoked in house,** blini and sour cream	
***On-site smoked salmon** blini and sour cream	
1/2 Club Sandwich "with crab flesh"	
6 Fines de Claire n°3 Marennes-Oléron oysters	
6 Norman oysters n°3 par Romain Verneuil	
6 Organic Oysters Spéciales n°4, La Belle de Quiberon	
6 plates Belons n°2 Cadoret (+3€)	
V&M Salt cod fritters	
Plate for 2, 3 or more, Per person (Croustillant de gambas, Accras de Morue, Friture d'éperlans, Rillettes de poisson)	
Herring eggs, smoked ... organic salmon, poached egg	
Large ORGANIC pink shrimps (8 pieces)	
Organic shrimps (approx. 150g)	
Lobster bisque	
Langoustine bisque	
Cuttlefish fillets a la plancha, concassé de tomates	
Salmon carpaccio house-marinated	
Eggplant and crayfish caviar	
Wild king shrimp fritters tandoori sauce	
Duet of sand shrimp & whelk with mayonnaise	
Squid tempura, tartar sauce	
Starters to share, for 2 or for 3	
Starters to share, for 2 or 3 people (+3€ per person)	
Smelt (or sand smelt) fry-up sauce tartare	
Salmon gravlax and Puy green lentils	
Organic salmon gravlax, and organic Beluga lentils	
Large Spanish mussels grilled with curry	
Mild smoked herrings, V&M style marinade, warm potatoes in oil	
Crab flesh salad, céleri et citron vert	
Crab meat mish mash, céleri et citron vert	
Soft boiled egg, ORGANIC smoked salmon, V&M butter, salmon roe	
Soft-boiled egg, smoked salmon, V&M butter, salmon roe	
Herring pearls, homemade smoked organic salmon poached egg	
Warm little cabbage stuffed with crayfish	
Pan-fried young cep mushrooms à l'ail doux	
Pan-fried shellfish à l'ail doux de Cadour aop	
Pan-fried shellfish à l'ail doux	
Pan-seared razor clams à l'ail doux de Cadour aop	
Pan-seared razor clams à l'ail doux	
Pan-fried small brown shrimps with anise	
Pan-fried scallops à l'ail doux	

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Shelled Brittany langoustine tails on leek fondue	
Shelled Brittany langoustine tails on leek fondue	
Shelled Brittany langoustine tails, Puy lentils	
Shelled Brittany langoustine tails, Organic Beluga lentils	
Crayfish ravioli, lobster bisque sauce	
Two organic Scottish salmon rillettes, smoked and fresh salmon	
Ladle-moulded Saint-Marcellin cheese roast, lettuce	
Roasted sardines with Guérande "flower of salt"	
homemade smoked organic salmon blini and sour cream	
House-smoked salmon blini and sour cream	
Semi-cooked salmon with poppy seed	
Semi-cooked salmon with sesame seeds	
Rockfish soup Vin & Marée	
Crab taramasalata de la Maison Barthouil	
ORGANIC 3 Seaweed taramasalata, de la Maison Barthouil	
Avocado tartare, small prawns	
Two salmon tartare with herbs and seasoning, wasabi pearls	
Organic salmon tartare ... with seasoning and wasabi pearls	
Salmon tataki with sesame, soy sauce and lime	
Organic salmon tataki with sesame, soy sauce/ginger/lime	
Tuna tataki with poppyseeds, soy sauce/ginger/lime	
Tuna tataki with poppyseeds, vinaigrette de soja	
Tuna tataki with sesame, soy sauce/ginger/lime	
Brittany langoustine tempura sweet and sour sauce	
Fresh tomato salad with crab meat	
Fresh tomato salad with small prawns	
Spicy coconut cream soup and wild king prawns	
Maison Barthouil organic white taramasalata, blini	

Main Courses

Main Courses

*** Scallops a la plancha,** Organic Nérone black rice ... and V&M butter	
**** Large sole from Brittany a la plancha**	
**** Scallops with truffle butter sauce,** organic black rice	
Whole-grilled ORGANIC sea bass, pesto sauce	
Whole-grilled ORGANIC sea bass, cep butter	
Whole grilled sea bass or sea bass fillets "a la plancha" pesto sauce	
Large grilled turbot for 2, Béarnaise sauce	
Large sole from Brittany, a la plancha	
Large Brittany Sole a la plancha, Fish and price based ON AVAILABILITY	

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Whole large sole from Brittany a la plancha, pan-fried or meunière (+6€)													
Good size whole sole from Loctudy a la plancha (+4€ set-price menu)													
Old-style Pollack Blanquette (white mushrooms and baby onions)													
Old-style Pollack Blanquette, Organic Nérone black rice													
Traditional farm poultry supreme blanquette (white mushrooms and baby onions)													
Brandade de morue "MSC" à la Nîmoise ,salade verte											SO_2		
Nîmes-style Salt cod brandade, green salad											SO_2		
Roasted rack of lamb (4 ribs) sautéed vegetables											SO_2		
Roast rack of lamb (4 ribs), pan-fried ceps & sautéed potatoes											SO_2		
Roast rack of lamb (4 ribs), with sautéed potatoes											SO_2		
Shelled American lobster casserole, Organic Beluga lentils ..., V&M butter													
Shelled lobster casserole, Organic quinoa, V&M butter													
Seafood sauerkraut "Vin & Marée" or "Ecailles & Nageoires"													
Seafood sauerkraut "Scales & Fins"													
Seafood sauerkraut "Vin & Marée"													
Royal seafood choucroute "Vin & Marée"													
Club Sandwich "with crab flesh", Salade verte													
ORGANIC mussel casserole, Homemade fresh fries and Vin & Marée butter													
Mussel casserole, Homemade fresh fries and Vin & Marée butter													
Duck confit from "Maison Barthouil" in Peyrehorade, Cep mushrooms and Baby potatoes											SO_2		
Crispy free-range Poultry, Homemade fresh fries													
Duck leg confit from South-West, with sautéed potatoes													
Duck leg confit from South-West, pan-fried ceps & sautéed potatoes													
Large sea-bass fillet a la plancha, pesto sauce													
Large sea-bass fillet a la plancha, butter with dill and salmon roe													
Large sea-bass fillet a la plancha, pan-fried cep mushrooms, baby potatoes, pine nuts													
Sea bass fillets a la plancha													
Sea-bass fillets a la plancha, sauce pistou et purée à l'huile d'olive													
Large Vegetarian plate, Poke Bowl style (Quinoa BIO, Avocat, Carottes râpées, Betterave, Concombre, Radis rouge, Courgette et Wakamé)													
American lobster roasted or grilled													
American lobster a la plancha (menu +10€)													
De-shelled lobster the Chef's way													
De-shelled whole lobster Organic Beluga lentils, V&M butter (menu +10€)													
Wild king shrimps and scallops in a luted pot, sauce homardine											SO_2		
Scallops and wild king shrimps in a luted casserole, petits légumes, homardine											SO_2		
Scallops and wild king shrimps in a luted casserole, petits légumes, homardine											SO_2		
Scallops and wild king shrimps in a luted casserole, petits légumes, homardine (+3€)											SO_2		
Scallops with Bottarga, Organic black rice... and V&M butter													
Scallops with truffle-flavored butter, organic black rice													
Scallops a la plancha, Organic Nérone black rice ... and V&M butter													

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Prime cut of beef pepper sauce with sautéed potatoes

Butcher's choice, pepper sauce, Baby potatoes (plain or pan-fried)

Pan-fried shellfish à l'ail doux de Cadour aop

"Plain" or "Salmon trout" V&M Poke Bowl

V&M "Plain" or "Smoked salmon" Poke Bowl

Sole or John dory from Brittany, V&M butter,
Fish and price based ON AVAILABILITY

Sole OR John dory, DEPENDING ON AVAILABILITY, V&M Butter

Roasted John Dory from Guilvinec with flower of salt, V&M Butter

Steak & Lobster (1/2 lobster), sautéed potatoes

Steak & Lobster (1/2 American lobster),
sautéed potatoes, Béarnaise sauce (+6€)

"METZGER" organic steak tartare, raw or lightly-seared fries or lettuce

Charolais steak tartare, raw or lightly-seared fries or lettuce

Noirmoutier turbot for one, tarragon butter sauce

One side at your choice (extra +2.5€)
Organic Nerone black rice, Potato mash with olive oil, smoothed using a kneading machine, Sautéed potatoes, Baby vegetables (steamed or pan-fried), Leafy salad, Fries, Organic quinoa

The Fish tank (not included in the menus)

Shelled lobster casserole, Organic lentils, V&M butter

Royal seafood choucroute "Vin & Marée"

Big American lobster for 2 persons

Big European lobster for 2 persons

American lobster roasted or grilled

De-shelled lobster the Chef's way

Whole shelled lobster, Organic Beluga lentils, V&M butter

Whole de-shelled lobster, Freekeh (lightly smoked wheat), V&M butter

Whole grilled or roasted lobster, American or European

Fish for two to share
according to delivery: Sea bass, Monkfish, John Dory, Sole or Turbot

Steak & Lobster (1/2 lobster), sautéed potatoes

Steak & Lobster (Half lobster), baby potatoes (plain or pan-fried)

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Desserts

Desserts

Apple and cinnamon parcel, Bourbon Vanilla ice cream												
Organic apple parcel ... with cinnamon, Bourbon Vanilla ice cream												
Banana Split												
Brioche French toast, Salted caramel												
ORGANIC cabécou made with goat's milk, green salad												
Cherries in brandy, Bourbon Vanilla ice cream												
Warm and cold ORGANIC dark chocolate cake ... (10mn cooking), Bourbon vanilla ice cream												
Tanzanian dark chocolate lava cake vanilla ice cream (10mn cooking)												
Crème brûlée with Bourbon Vanilla												
Crème brûlée with ORGANIC Norohy vanilla from Madagascar												
Belle Epoque crêpes Suzette												
Pear crumble												
Fresh fruit fondue with Tanzanian dark chocolate												
Strawberries plain / with sugar / or chantilly												
Valrhona chocolate globe, caramelized pears, hot chocolate												
Large Mille-Feuille with Bourbon vanilla												
Large Mille-Feuille with ORGANIC Norohy vanilla from Madagascar												
Organic clementine gratin..., vanilla syllabub												
Hot fudge au chocolat noir Bio												
Floating island with pink praline												
Genuine Grand Marnier warm soufflé (12 to 15mn cooking)												
Dark chocolate mousse												
Organic dark chocolate mousse												
Tanzanian dark chocolate mousse												
Our famous Zanzibar Baba with "Clément" rum, for 1 or for 2												
Iced nougat with candied fruit red fruit coulis												
Paris-Brest												
Profiterole, sauce chocolat noir BIO, glace vanille Bourbon, Une Pièce (+4€ per additional piece)												
Profiterole, organic dark chocolate, Bourbon vanilla ice cream (+4€ per additional piece)												
Profiteroles sauce chocolat noir de Tanzanie, glace vanille												
Profiteroles (3 pièces) sauce chocolat noir BIO, glace vanille Bourbon												
Crispy shortbread with raspberries												
Crispy shortbread with strawberries												
Ladle-moulded Saint-Marcellin cheese served hot or cold, lettuce												
Warm apple tart with apples, Bourbon vanilla ice cream												
Warm apple tart with organic apples ..., Bourbon vanilla ice cream												
Warm apple tart with Solliès fig												
Lemon shortcrust pie with or without meringue												
Lemon meringue shortbread tart												
Apple "tatin" tart with organic apples												

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Ice creams & Sorbets

Assorted ice creams & sorbets, handcrafted (3 boules)
Ice creams: Indian coffee, Salted butter caramel, Chocolate, Bourbon vanilla
Sorbets: Blackcurrant, Lemon, Raspberry, Mango

Assorted ice creams & sorbets, handcrafted (3 boules)
Ice creams: Salted butter caramel, Chocolate, Bourbon vanilla
Sorbets: Lemon, Strawberry, Passion fruit

Selection of handmade ice-creams and sorbets, La boule :
Ice-cream: Salter butter caramel, Chocolate, Bourbon vanilla
Sorbet: Lemon, Raspberry, Passion fruit

Set Lunch

Choice of starters
V&M rockfish soup / Fried smelt, tartare sauce /
Sand shrimps / Whelks with mayonnaise

Choice of starters
Starter in blue on the board / V&M rockfish soup /
2-salmon rillettes, smoked and fresh / Smelt (or sand smelt) fry-up
Organic white taramasalata from Barthouil's, blinis

Choice of starters
Fried smelt, tartare sauce / V&M codfish fritters /
sand shrimp / whelk with mayonnaise

Choice of starters
Accras de morue V&M / Friture d'éperlans (ou joëls), sauce tartare /
Soupe de poissons de roche V&M / Crevettes grises / Bulots mayonnaise

Seafood menus

Menu de l'Ecailler
3 Fines N°3 Marennes Oléron,
3 Spéciales n°4 BIO de Quiberon,
3 Belles crevettes roses BIO,
½ Tourteau, Bulots

Menu de l'Ecailler
2 Fines n°3 de Normandie R. Verneuil
2 Spéciales n°4 BIO de Quiberon
2 Fines n°2 "Prat-Ar-Coum" par Yvon MADEC
4 Belles crevettes roses BIO
½ Tourteau, Bulots

Menu de l'Ecailler
2 Fines n°3 de Normandie R. Verneuil
2 Spéciales n°4 BIO de Quiberon
2 Spéciales n°3 GILLARDEAU
4 Belles crevettes roses BIO
½ Tourteau, Bulots

Menu Découverte
4 Spéciales n°4 BIO de Quiberon,
4 Fines N°3 Marennes Oléron,
4 Spéciales N°3 GILLARDEAU

Menu
Royal
½ Beau Homard d'Amérique du Nord
4 Belles crevettes roses BIO
2 Spéciales n°4 BIO de Quiberon
2 Fines n°3 de Normandie par R. Verneuil
2 Spéciales n°3 GILLARDEAU
Bulots - Crevettes grises

Menu
Royal
½ Beau Homard d'Amérique du Nord,
3 Belles crevettes roses BIO,
2 Spéciales n°4 BIO de Quiberon,
2 Fines N°3 Marennes Oléron,
2 Spéciales N°3 GILLARDEAU,
Bulots - Crevettes grises

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Wines

White Wines

- **Afrique du Sud** Chenin blanc, Vinologist
- **Argentine, Mendoza, blanc** Chardonnay-Torrontes, Fantelli
- **Bourgogne-Aligoté aoc** La Chablisienne
- **Chablis 1er Cru Fourchaume aoc** Maison Simonnet-Febvre
- **Chassagne-Montrachet aoc** par André Goichot
- **IGP Languedoc, Coteaux d'Enserune** Muscat sec, Enseduna
- **IGP Val de Loire** Chardonnay, Marquis de Goulaine
- **Menetou-Salon aoc BIO** Domaine de Beaurepaire, famille Gilbon
- **Monbazillac aoc, moelleux** Cht Beautrand
- **Pernand Vergelesses 1er Cru en Caradeux,** Louis Latour
- **Sancerre aoc AB** Vendangé à la main par Gérard et Pierre Morin

Rosé Wines

- **Cabane du Pyla,** VDP de l'Atlantique
- **Gris Blanc IGP Pays d'Oc,** Gérard Bertrand

Red Wines

- **Château de Bordes-Quancard** Bordeaux aoc
- **Chinon aoc,** Guy Saget
- **Saint-Nicolas de Bourgueil aoc,** Guy Saget

World wines

- **Israël, Mont Hermon** Blanc ou Rouge

CHAMPAGNE AOC

- **Magnum Blanc Chablis 1er Cru Fourchaume aoc,** Maison Simonnet-Febvre
- **Magnum Blanc Quincy aop,** cuvée "Tradition" par Florian Mollet
- **Magnum Champagne Drappier** Brut Carte d'Or
- **Magnum Rosé Gris Blanc IGP Pays d'Oc,** Gérard Bertrand
- **R de Ruinart** Brut
- **Ruinart Blanc de Blancs**

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