

/Starters

The 6 Oysters of Asserac from "Fohanno"..... 13,00€

Fish ceviche of the moment at Letche du Tigre..... 16,00€

Local raspberries from "Patrick Séché", young vegetable shoots.

"Bömlo" salmon marinated with Ponzu Yuzu and soy sauce..... 14,00€

Shiso, Granny Smith apple condiment, wasabi whipped cream, Daikon radish.



Gazpacho of local tomatoes and strawberries by "Patrick Séché". 12,00€

Summer gazpacho, Melon Floralie and watermelon, basil, vegetable feta

The bowl of pink prawns (abov. 200g), homemade mayonnaise. 12,00€

The bowl of cooked whelks (ab.230g), aioli mayonnaise. 13,00€

The fisherman's plate. 21,00€

3 Assérac oysters, 120g of whelks, 3 pink shrimps, homemade mayonnaise.

Homemade foie gras marinated with spices, Porto and Cognac, small version 13,00€

Homemade foie gras marinated with spices, Porto and Cognac. . 24,00€

Exotic fruits chutney with ginger and Goji berries, vegetable pickles, toasted homemade brioche.

/Dishes

The classic VBF Cheese Burger (150g),..... 21,00€

Homemade fries and salad.

Half duck breast "Rougié" Sangria sauce, spicy cocoa. 24,00€

The « Lobster Roll » Of the Chef, signature dish..... 38,00€

Puff pastry brioche, snacked sucrine, lobster, cooked vegetables, homemade bisque.

"Surf & Turf" of Beef Fillet and Breton Lobster, signature dish ... 48,00€

Meat breed, lobster, seasonal vegetables, melting apples, reduced bisque.

Grilled prawns with Saté butter, ginger, garlic and lemongrass.... 27,00€

Fragrant rice, lime, toasted cashew nuts, fresh coriander.

The fish of the moment (See Suggestions)

Tuna tataki with smoked black pepper or sesame seeds..... 32,00€

Sushi rice and crunchy vegetable wok, soy sauce, lemongrass, ginger, fresh coriander, lime, ginger pickles, wakame.



The stuffed "Beef Heart", local tomato coulis with basil. . 21,00€

Rice filling, chickpeas, eggplants, semi-candied tomatoes, garlic, onions, mushrooms, flat parsley, capers, olives, crispy Panko breadcrumbs, Tofu.

/Desserts

Strawberry and raspberry Melba, like a frosty finger, lime zest. . 13,00€

Homemade meringue, strawberry sorbet, vanilla whipped cream, local strawberries and raspberries.

Caramelised nectarines and apricots, sweet ricotta, crumble..... 12,00€

Flavoured with dried rose petal syrup.

The frozen soufflé of the "Grain de Folie" at the Grand-Marnier..... 13,00€

The real homemade Baba with rum, vanilla cream and orange segments..... 13,00€

The plateau of ageing cheeses "Perrin and Heude" La Baule. ... 13,00€

The local strawberry cut by Patrick Séché. 13,00€

The mango-coconut passionate. 12,00€

Biscuit, crispy puffed rice, creamy passion fruit, creamy coconut, mango icing.

Coffee and its homemade treats 12,00€

Champagne and its homemade delicacies 18,00€

The pastry chef's dessert. 12,00€

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.