

/Starters

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

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

Flame-grilled mackerel, local raspberries, homemade Ponzu sauce 14,00€

Raspberries from "Patrick Séché", young plant shoots, green shiso.



The floral of melon and watermelon, local strawberries and basil 14,00€

Summer gazpacho, melon balls and watermelons, strawberries, vegetable feta.

The 6 Oysters of Assérac from "Fohanno" 13,00€

The bowl of pink shrimp (approx. 200 g), homemade mayonnaise 13,00€

The bowl of whelks cooked by us (approx. 230 g), aioli mayonnaise. 12,00€

/Main Courses

The "Pig on Straw", lacquered with Pesto Rosso, piquillos 27,00€

Cooking at low temperature, pineapple and candied peppers with thyme flower.

Beef Tataki, shiso, dried bonito, Japanese condiments... 32,00€

Mango and papaya salsa with coriander, shimeji mushrooms, Soba noodles.

The classic Cheese Burger VBF (180g), homemade fries and salad. 21,00€

The "French Burger" VBF (180g), homemade fries and salad 23,00€

The fish of the moment following the arrival of the Crieé.

(See suggestions)

Prawns with satay butter, ginger, garlic and lemongrass 27,00€

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

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

Scented rice and vegetable wok, lemongrass ginger soy sauce, fresh coriander and lime, ginger pickles.

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

Rice sting, chickpeas, eggplants, semi-candied tomatoes, garlic, onions, mushrooms, flat parsley, capers, olives, crispy breadcrumbs with Panko, tofu.

/Desserts

The cart of aged cheeses.. . . . 13,00€

"Heude" La Baule-les-Pins, and "Perrin" La Baule-Escoublac.

The Strawberry-Basil Vacherin. 12,00€

Homemade meringue, strawberry sorbet, vanilla whipped cream, strawberry basil marmalade..

The lightning "Peach-Mango" 12,00€

Peach marmalade, creamy mango, poached peaches, raw fruit.

Patrick Séché's local strawberry cup 12,00€

« L'Irish Tiramisu » 14,00€

Vanilla ice cream, coffee ice cream, espresso coffee, whiskey, homemade spoon biscuit, mascarpone whipped cream, bitter cocoa.

« L'Ispahan » 12,00€

Vegetable shortbread dough, pastry cream, vegetable cream with rose water, lychee, local raspberries from "Patrick Séché", dried flowers

Pastry Chef's Dessert 12,00€

Coffee and its homemade delicacies 12,00€

Champagne and its homemade delicacies 18,00€

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.

