

## Starters

- The 6 Oysters of Asserac from "Fohanno"** ..... 13,00€
- Perfect egg, cooking 63 degrees, Jerusalem artichokes and smoked breasts.** 14,00€  
*Jerusalem artichoke confit and homemade smoked breast, parmesan emulsion, hazelnuts.*
- Scallop carpaccio, sea lettuce, vegetable caviare.** ..... 15,00€  
*Citrus marinade and yuzu juice, coloured radishes.*
-  **Compressed of plural beets, arugula pesto with balsamic.** ..... 12,00€  
*Vegetable shortbread, organic Kasha seeds, fresh herbs*
- Marbled homemade duck foie gras marinated with spices and red wine . . .** 24,00€  
*Like a Sangria, apple and ginger chutney and Goji berries,  
Vegetable pickles, homemade brioche, toastée.*

## Dishes

- Scallops and leeks in sweet steam with Ribot milk** ..... 28,00€  
*Celery sweetness with chlorophyll, bard emulsion with Ribot milk.*
- Beef Tournedos, meat breed, "Châteaubriand" sauce** ..... 32,00€  
*Shallot base, white wine, jusveau, buttered, parsley and tarragon,  
Served with a truffled potato millefeuille, seasonal vegetables.*
- The classic VBF Cheese Burger (170g), homemade fries and salad** ..... 21,00€
- The "Montagnard" Burger (VBF 170g), homemade fries and salad.** ..... 25,00€  
*Nantes priest, honey, nuts, grilled smoked breast, white wine cheese sauce.*
- The supreme poultry farmer of "Challans" LabelRouge.** ..... 26,00€  
*Glazed to brown bell onion, Pak choi cabbage, Eryngi mushroom,  
meat juice whipped in butter, flavoured with lemongrass.*
-  **Roasted vegetables, like a smoked tofu pâté** ..... 23,00€  
*Crust pate with roasted vegetables with herbs and mustard,  
bouillon de légumes réduit, monté au beurre, herbes hachées.*
- The fish of the moment (See suggestions).** .....

## Desserts

- Pistachio and orange blossom pie.** ..... 13,00€  
*Sweet dough, pistachio praline insert, orange blossom ganache, pistachio ganache.*
- The Pear.... like an almond pie.** ..... 12,00€  
*Gluten-free shortbread, almond cream, pear confit, pear jelly.*
- The ageing cheese trolley** ..... 13,00€  
*House "Perrin" La Baule-Escoublac.*
- The beautiful flowing chocolate flavour, 64%, vanilla ice cream.** ..... 14,00€  
*Minute cooking, dessert to be ordered at the beginning of the meal. (15 minutes)*
- The Pastry Chef's Dessert.** ..... 12,00€  
**Homemade baba with rum, homemade whipped cream with vanilla, oranges.** ..... 13,00€
-  **Caramelised baklava millefeuille and Tahitian cream** ..... 12,00€  
*Millefeuille philo pastry, cinnamon syrup, tahini cream, agave syrup, pistachios.*

*Prix net en euros. Service compris*

L'abus d'alcool est dangereux pour la santé. À consommer avec modération.  
Liste des allergènes disponible sur demande.