

## Le menu grain de folie

42,00€

**Carpaccio of scallops, sea lettuce, vegetable caviare.**

*Citrus marinade and yuzu juice, coloured radishes.*

**Or the perfect egg, cooking 63 degrees, parmesan emulsion.**

*Confit with Jerusalem artichokes and homemade smoked breasts, hazelnuts.*

 Vegan

**Ou Compressed of plural beets, arugula pesto with balsamic.**

*Vegetable shortbread, organic Kasha seeds, fresh herbs.*

**Ou D'Assérac's 5 oysters from "Fohanno".**

**The supreme poultry Farmer from "Challans".**

*Iced bell onion, Pak Choi cabbage, Eryngii mushroom, lemongrass.*

**Ou Scallops and leeks in soft vapour with Ribot milk.**

 Vegan

*Douceur de céleri à la chlorophylle, émulsion de bardes.*



**Ou Roasted vegetables like a tofu pâté Smoked.**

*Reduced vegetable broth, whipped with butter, chopped herbs.*

**Ou Fish of the moment Voir suggestions...**

**Pistachio and orange blossom pie.**

*Pâte sucrée, insert praliné pistache, ganache fleur d'oranger, ganache pistache..*

**Ou The Pear....like an almond pie.**

 Vegan

*Gluten-free shortbread dough, almond cream, pear confit, pear jelly.*



**Ou The pastry chef's dessert.**

**Ou Caramelised Baklava Millefeuille and Tahini Cream**

*Philo dough, cinnamon syrup, tahini cream, agave syrup, pistachios.*

**Ou The trio of ageing cheeses**

*"Maison Perrin" and "Heude" La Baule*

## Menu Loupiots

*Up to 10 years*

13,00€

**Crispy chicken with cereals**

*Homemade fries and salad*

**Ou Fish of the moment**

*Depending on arrival, rice and fresh vegetables*

**Chocolate brownie with walnuts, whipped cream,  
chocolate coulis. Or small pot of homemade ice cream**

*Vanilla, strawberry, or chocolate*

*Liste des allergènes disponible sur demande.*