

Le menu grain de folie

42,00€

Flame-grilled mackerel, local raspberries,
homemade Ponzu sauce, vegetable sprouts, green shiso.

Or Half-cooked foie gras, marinated with spices, Porto and Cognac,
exotic fruit chutney, homemade brioche.



Or The Floralie of melons and watermelons, local strawberries, basil,
summer Gazpacho, melon balls and watermelon, vegetable feta.

Or The 5 oysters of Assérac from "Fohanno".



The "Pig on Straw", lacquered with Pesto Rosso, piquillos,
Low-temperature cooking, pineapple and candied peppers with thyme flower.

or The fish of the moment, *see suggestions...*

Or Prawns with satay butter, ginger, garlic and lemongrass,
fragrant rice, toasted cashew nuts, lime, fresh coriander.



Or The stuffed "Heart of beef", local tomato coulis with basil.



Le Vacherin Strawberry-Basil,
homemade meringue, strawberry sorbet, vanilla whipped cream, strawberry-basil
marmalade

Or The "Peach-Mango" éclair,
Peach jam, creamy mango, poached peaches, raw fruits



Or «L'Ispahan»,
Vegetable shortbread dough, vegetable pastry cream, vegetable cream with rose water, lychee,
local raspberries, dried flowers

Or Le Trio de fromages affinés
« Heude » et « Perrin » La Baule

Menu Loupiots

Up to 10 years

13,00€

Crispy chicken with cereals, homemade fries, salad.

Or Or Fresh fish of the moment, rice and fresh vegetables.



Small jar of homemade ice cream. (vanilla, strawberry, or chocolate).

Or Homemade pancakes with strawberry coulis, homemade whipped
cream.

Prix net en euros. Service compris

Liste des allergènes disponible sur demande.