

Our « à la carte »

To start with

Imperial shrimps from Ile d'Oleron in carpaccio

Tomato water with yuzu, avocado, Brochet caviar

45.00 €

Langoustines and sweetbreads, hibiscus

Fine artichokes mousse, chanterelle mushrooms

39.00 €

Beef Fillet Tataki

Smoked mousse, Dashi and Yuzu in vinaigrette sauce, Bonite sesame seeds

29.00 €

Fillets of sole

Blancmange, watercress, seaweed, Cockles from Croisic

28.00 €

Langoustines jambéed with cognac

Pan-fried foie gras, chanterelle mushrooms, bisque juice

38.00 €

To continue with

Fillet of Saint-Pierre, squid

Chorizo, ink pasta, aroma of cuttlefish with pink garlic and parsley

38.00 €

Quails fillet in its drippings, Livèche flavor

Green celery and Eringy

30.00 €

Preton lobster and sweetbreads

Béarnaise of crustaceans

58.00 €

Salmon tournedos Bomlot,

Fennel, star anise, Tomato, mustard

31.00 €

Bass fillet cooked in coarse salt crust

Fruity olive oil or butter with shellfish juice

For 2 people

80.00 €

Net price per person

Pigeon Mesquer roasted on the chest 36.00€
Boudin of confit legs with foie gras, sage

Rib of beef 98.00€
Potatoes « Mitrailles », oyster fine mousse
For 2 people

Cheese cart selection 19.00 €
From Fabien Gergaud, La Fromagerie in Missillac

Desserts

Nougat cream, raspberries 16.00 €
Honey ice cream from Brière, meringue, pistachios

Charentais Melon, flavoured with Jasmine 16.00 €
Greek Yogurt, green lemon, sorbet

Small ravioli with peaches 16.00 €
Rosemary, creamed Nantais from Beillevaire house

Black figue, Porto 16.00 €
Sablé Breton with lavender, Manjari chocolat