

Restaurant « Le Montaigu »

To start with – starters at 24 €

Tomato

Basil and tomatoes from our garden, burrata & balsamic vinegar

Bass carpaccio

French Caviar, apple ice cream, cider vinegar, myrtle, Granny Smith

Zucchini

Zucchini, crab, flower & crab cream

To continue with – main courses at 34 €

Lamb saddle

Sage, lamb juice, slowly cooked beans, garlic cream

Wild fish from our coast

Rhubarb with rosemary, artichokes from our vegetables garden, spinach gnocchi and fish bone juice

Our Chef's daily suggestion

To finish with – desserts at 17 €

Chocolate, biscuit, cocoa nibs

Hot chocolate foam and milk ice cream infused with cocoa nibs

Starwberry soufflé,

Flower ice cream

Vanilla, hazelnut

Soft biscuit, crisp praline, Papua vanilla mousse and Tahiti vanilla ice cream

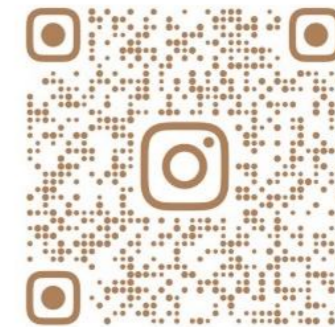
Cheese plate selection - au tarif de 19 €

From Fabien Gergaud, Missillac's cheese monger

Our Chef works with local producers to create his menus.

Our sommelier will propose a large selection of natural wine to match with your menu.

Follow us on Instagram



LABRETESCHE