



AS AN APERETIF



To go with your drink - for 2 - 15.90€

Iberian charcuterie board

Fried panko shrimp, thai sauce

The bartender suggestion

ALCOHOLIC - 10,90€

NON ALCOHOLIC - 7,90€

“WINTER DAIQUIRI”

(Amber rum, chestnut cream, lime juice)

“CANADIAN”

(Whisky, triple sec, maple syrup, angostura, cinnamon)

“MYSTIQUE”

(Gin, violet syrup, cranberry juice, lime juice)

“SKY SNOW”

(Vodka, curaçao, pineapple juice, coconut cream)

“AREA 51”

(Mint syrup, passion fruit syrup, lime juice, grapefruit juice)

“TUTTI FRUTTI”

(Pineapple, orange, mango, passion fruit, grenadine)

“VIRGIN BASIL SMASH”

(Basil, sugar, lime, tonic)

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN MODERATION





ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

"Our proposals are subject to
change depending on
supplies"



"À LA CARTE" MENU

GOURMET MENU - 40 €

Starters - 12.90 €

The egg in its nest : A perfect egg in a kadaif pastry nest, rustic bacon filling, and hay-smoked cream.

Duck rillettes with herbs, fresh herb salad and dried fruit, pear chutney with red wine
Haddock mille-feuille with Nantes lamb's lettuce coulis and seaweed cream, smoked Bavarian cream,
and candied lemon condiment.



Main courses - 21.90 €

Duck: Lightly roasted fillet, rich orange and port jus, mashed potatoes, purple potato chips, citrus gel

Confit sea bream, parsnip and sage variations: cream, roasts, purée, crisps

Fresh gnocchi with Parmesan cheese, pan-fried mushrooms and mushroom emulsion,
herb crumble, Parmesan crisp



Desserts - 9.90 €

The cheese refiner's platter from the Grand-Clos Dairy: sage butter, honey from the Pontchâteau apiaries,
pear chutney with red wine, Nantes lamb's lettuce

The indulgent touch : Chocolate tartlet, hazelnut praline, chocolate cream, Nantes cake foam

Winter flan: Pumpkin flan, honey-roasted butternut brunoise, pumpkin seed praline and crisp,
praline cream, gingerbread powder and ice cream



Our other menus

The “Speedyyyy duck” menu - 23,00 €

From Tuesday to Friday lunch

Daily specials for 15€

Starter + Main course or Main course + Dessert for 19€

Starter + Main Course + Dessert for 23€



The “Carte blanche” menu - 30,00 €

Simply tell us if you have any allergies
or taste incompatibilities

Appetizer + Starter + Main course + Dessert

All in surprise !



The “Duckling” menu - 15,00 €

Only for under 12 years old

1 drink

(orange or apple fruit juice, coke or ice tea, syrup
with still or sparkling water)

+ 1 dish of daily meat or fish with its side

+ 1 surprise dessert

