



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



AS AN APERETIF



To go with your drink - for 2 - 17.90€

Cheese board

Duck-themed variations

The bartender suggestion

ALCOHOLIC - 10,90€

**"WINTER DAIQUIRI"**

(Amber rum, chestnut cream, lime juice)

**"CANADIAN"**

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

**"MYSTIQUE"**

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

**"EXPRESSO MARTINI"**

(Vodka, coffee liqueur, sugar syrup, coffee)

NON ALCOHOLIC - 7,90€

**"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





## “À LA CARTE” MENU



### GOURMET MENU - 43 €

#### Starters - 12.90 €

- ◆ Thin vegetable tart, celery mousse, Nantes lamb's lettuce pesto, oil and lovage veil
- ◆ Scallop mille-feuille with Granny Smith apple and lemon balm, cider-lemon balm vinaigrette and almond-coffee foam
- ◆ Confit Breton pork tenderloin with spices, thyme cream, smoked paprika oil and red onion compote



#### Main courses - 22.90 €

- ◆ Grilled beef pear on chestnuts, rich sage jus, roasted chestnuts, smoked butter mashed potatoes, shallot tatin, candied shallot and whisky condiment
- ◆ Pollock with sweet citrus, duo of vanilla sweet potatoes, citrus Nantais butter and buckwheat tuile
- ◆ Roasted cauliflower “like a steak”, almond mousseline, rich vegetable jus, candied and flame-grilled clementines



#### Desserts - 9.90 €

- ◆ The Cheesemonger's Platter : Smoker butter, braised sucrine lettuce with honey from the Pontchâteau apiaries
- ◆ Nantes cream, roasted apples with brown butter, apple gel, almond crumble
- ◆ Chocolate-covered pear, white chocolate diplomat with matcha tea, pear and tonka bean marmalade, tonka bean chocolate sauce and crispy chocolate biscuit
- ◆ Rhubarb and lavender entremet, rhubarb compote with rose geranium, light lavender mousse, champagne gel and flower crisp



## Our other menus

### The “Speedyyyy duck” menu - 23,00 €

From Tuesday to Friday lunch \*excluding public holidays

Daily specials for 15 €

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

Starter + Main Course + Dessert for 23 €



### The “Carte blanche” menu - 33,00 €

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, syrup with still or sparkling water)

+ 1 dish of daily meat or fish with its side

+ 1 surprise dessert

