



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



AS AN APERITIF

THE MUST-HAVES

"MOJITO" 32 CL - 9.50 €

(Amber rum, lime, brown sugar, mint, sparkling water)

"MARGARITA" 12 CL - 9.50 €

(Tequila, triple sec, lime juice, sugar syrup)

"ELDERFLOWER SPRITZ" 50 CL - 9.00 €

(Gin, Saint-Germain, prosecco, lemon juice, sparkling water)

"EXPRESSO MARTINI" 12 CL - 10.50 €

(Vodka, khalua, espresso, sugar syrup)

THE SIGNATURE DRINKS

"CANADIAN" 15 CL - 12.50 €

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

"MYSTIQUE" 16 CL - 10.50 €

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

"THE MAJOR" 32 CL - 11.50 €

(White rum, triple sec, pineapple juice, lemon juice, sugar syrup)

"BOTANICA" 32 CL - 11.50 €

(Amber rum, saint germain, hibiscus syrup, apple juice, lime juice, lemonade)

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN MODERATION



NON-ALCOHOLIC DRINKS

"ZONE 51" 30 CL - 8.50 €

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

"TUTTI FRUTTI" 30 CL - 7.50 €

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

"BLUEBERRY MOCKTAIL" 45 CL - 8.50 €

(Blueberry puree, maple syrup, lime juice, cranberry juice, coconut milk)

"HOMEMADE PEACH ICE CREAM" 45 CL - 6.00 €

"HOMEMADE LEMONADE" 45 CL - 6.00 €

TO ACCOMPANY YOUR APERITIF

- FOR 2 -

Local charcuterie board 19.90 €

Cheese board from Ferme du Bois Joubert

(Donges 44) 19.90 €

Mixed board 19.90 €



“À LA CARTE” MENU



GOURMET MENU - 43 €

Starters - 12.90 €

- ◆ Zucchini royale with wild herbs, zucchini mousseline and delicate stuffing, parmesan shortbread
- ◆ Red mullet ceviche with elderflower, oyster tartare, iodized mousse and samphire pickles
- ◆ Confit veal sweetbreads, tuna vinaigrette, heirloom tomato carpaccio, hibiscus vinaigrette, toasted bread tuile



Main courses - 22.90 €

- ◆ Supreme of “Label Rouge” chicken, Basque-style espuma, pepper tartlet with piperade, Espelette pepper oil, Bayonne ham powder and crisps
- ◆ Seasoned Mediterranean bluefin tuna, shiitake mushrooms with parsley, cucumbers and umami broth, braised fennel with dill
- ◆ Confit eggplant stuffed with spiced eggplant caviar, fresh herb salade and black sesame praline



Desserts - 9.90 €

- ◆ Cheeses from Ferme du Bois Joubert : honey butter from Pontchâteau (44), lamb’s lettuce salad with walnuts
- ◆ Raspberry and Provins rose pavlova, French meringue and rose-flavored Chantilly cream, fresh raspberries, raspberry coulis and rose raspberry-sorbet
- ◆ Vanilla parfait with salted caramel and hazelnuts, rocky glaze, thyme-almond crumble
- ◆ The “Kiwi-Fir” : Kiwi marmalade, and Bavarian cream with fir syrup, sponge cake and pine-infused gin granita



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

