



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



AS AN APERITIF

THE MUST-HAVES

"MOJITO" 32 CL - 10.50€ FLAVORED + 0.50 €

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

"ELDERFLOWER SPRITZ" 50 CL - 11.50 €

(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)

NON-ALCOHOLIC DRINKS

"ZONE 51" 30 CL - 8.90 €

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

"TUTTI FRUTTI" 30 CL - 8.50€

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

"BLUEBERRY MOCKTAIL" 45 CL - 8.90 €

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

"HOMEMADE PEACH ICE TEA" 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 €

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN
MODERATION





"À LA CARTE" MENU



GOURMET MENU - 43 €

Les entrées - 12.90 €

- ◆ Loire Catfish confit with savory, green beans salad, bergamot and savory vinaigrette.
- ◆ Beetroot "Mille-feuille", hay-smoked cream, beetroot muslin and shallot compot.
- ◆ Home-made smoked beef, fig carpaccio and roasted with honey, Taggiasca olives.



Les plats - 22.90 €

- ◆ Kombu-marinated Rumsteak, seaweed meat juice, Duchess potatoes and seaweed crumble.
- ◆ Zander in vine leaves, fish stock with grapes, kasha risotto, grapes pickles and pearl onions.
- ◆ Binchotan-grilled celery, broccoli and leeks, vegetable stock and tarragon vinaigrette.



Les desserts - 9.90 €

- ◆ Selection of cheeses from Ferme du Bois Joubert (44), homemade olive jam, and lamb's lettuce salad.
- ◆ Pistachio shortbread and cream, Mirabelle plum Bavarian cream, roasted Mirabelle plums, and pistachio-Mirabelle sauce.
- ◆ Homemade blackberry Kouign-Amann, blackberry confit, Gwell ice cream, salted butter caramel.
- ◆ Rye French toast, millet praline, barley pudding, and buckwheat.



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Our other menus

The “Speedyyyyy 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

