ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS

CÔTÉ LAC

AS AN APERETIF

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, expresso, 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 -

Cheese board from Ferme du Bois Joubert (Donges 44) 19.90 €
Half a roasted Mont-d'or cheese, smoked beef, baby potatoes and salad 19.90 €

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN MODERATION



GOURMET MENU

ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS

COTÉ LAC

STARTER / MAIN COURSE / DESSERT
43 €

Starters - 12.90 €

- Fine Jerusalem artichoke tart, artichoke pie, Mashed and pickles, chanterelle mushrooms à la persillade, rich mushroom jus.
- Braised beef chuck and foie gras, pâté en croûte, aged plum brandy, plum chutney and pickled plums.
- Flame-grilled langoustines, yuzu bisque, spinach coulis and mashed cauliflower.

Main Courses - 22.90 €

- Slow-cooked veal rump, wild mushroom sauce, roasted pumpkin terrine and grilled chestnuts.
- Seared scallops, buckwheat-infused beurre nantais espuma, leek fondue and flame-grilled baby leeks.
- Vegetarian stuffed cabbage, mashed green cabbage , warm kohlrabi and hazelnut salad, vegetable braising jus.

Desserts - 9.90 €

- Cheeses selection from Ferme du Bois Joubert (44), homemade pear jam, and salad.
- Gingerbread-syrup-glazed parsnip, tonka bean and pear marmalade, tonka bean parsnip mousse, crumble and gingerbread ice cream.
- Valrhona chocolate and chestnut entremets, a hint of Espelette pepper, crunchy layer and chestnut Chantilly cream.
- Mango and passionfruit pavlova, vanilla-poached mango, gwell espuma, lime sorbet and tropical fruit sauce.

"Our proposals are subject to change depending on supplies"

All prices are displayed including tax

ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS

CÔTÉ LAC

Our other menus

Weekly 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 !

Kids 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