

Our “Discovery Menu”

La Balade en 3 temps (Entrée, Plat, Dessert) : 59.00 €

La Tentation en 4 temps (Entrée, Plat, Fromages, Dessert) : 75.00 €

Le Délice en 4 temps (Entrée, Poisson, Viande, Fromages ou Dessert) : 79.00 €

La Gourmandise en 5 temps (Entrée, Poisson, Viande, Fromages & Dessert) : 95.00 €

OUR SEACOAST MACKEREL

In tian, tomato from our garden, vanilla grilled pana cotta and a veil of « garum »

OR

THE “TOURTEAU” CRAB

Served in 3 ways, new potatoes declination, tarragon from our Domain

THE LINE WHITING

cooked in a basil steam, zucchini flower stuffed with sheep’s bush cheese and pistachio “Vierge”

OR / AND

THE FRENCH VEAL

stuffed with smoked Loire eel, beetroot flavored green coffee and cardamom juice

LE TESSOUALLAIS

apricot like a flower, fruits water perfume with coriander

OR

CHEESE BOARD

from “Maison Beneteau

LEO’S RASPBERRY

like a floating island and Mr Vigneron frozen yogurt

OR

OUR GREEN HOUSE FENNEL

like a floating island and Mr Vigneron frozen yogurt

OR

OUR FIELDS RHUBARB

in peach millefeuille, fine shortbread « Lu Nantais » and purple shizo

To enhance your meal, our Sommelier offers you a selection of wines:

3 glasses for 39.00 € or 4 glasses for 45.00 €.

Our Chef suggests a selection of plant and meat based decoction without alcohol:

3 glasses for 24.00 € and 4 glasses for 32.00 €.



Our chef is working only with fresh products, some dishes could be missing or changed.

Carte de Saison

Starters

OUR SEACOAST MACKEREL	33.00 €
<i>In tian, tomato from our garden, vanilla grilled pana cotta and a veil of « garum »</i>	
THE TOMATO	29.00 €
<i>in crystal case, emulsion of mozzarella di Bufala and tangy watermelon perfume with lovage</i>	
THE "TOURTEAU" CRAB	35.00 €
<i>Served in 2 ways, new potatoes declination, tarragon of our land</i>	
THE ROCK LOBSTER	45.00 €
<i>served with, savory vinegar rice arancini and a grilled textured végétale juice</i>	

Main Courses

THE JOHN DORY	46.00 €
<i>cooked with marigold, carrot cheesecake, végétale juice with sea water</i>	
THE LINE WHITING	44.00 €
<i>cooked in a basil steam, zucchini flower stuffed with sheep's bush cheese and pistachio "Vierge"</i>	
THE FRENCH VEAL	51.00 €
<i>stuffed with smoked Loire eel, beetroot flavored green coffee and cardamom juice</i>	
WAGYU A4 BEEF FILET	105.00 €
<i>in 3 way's, served with potato gnocchi with sardines, straw of marrow with Croisic seaweed and XO sauce</i>	

Cheeses

LE TESSOUALLAIS	17.00 €
<i>apricot like a flower, fruits water perfume with coriander</i>	
CHEESE BOARD	19.00 €
<i>from "Maison Beneteau"</i>	

Desserts

LEO'S RASPBERRY	17.00 €
<i>like a floating island and Mr Vignerons frozen yogurt</i>	
OUR GREEN HOUSE FENNEL	17.00 €
<i>as a puffed sugar, caramelized fenel foam, black olive and Vendée" kiwi</i>	
OUR FIELDS RHUBARB	17.00 €
<i>in peach millefeuille, fine shortbread « Lu Nantais » and purple shizo</i>	

Si vous souffrez d'allergies, faites-en part à notre Maître d'Hôtel.

Nous demandons à notre aimable clientèle de bien vouloir activer le mode silencieux de leur téléphone portable

Tasting Menu

This menu has to be served for everyone at the table

149.00 €

THE TOMATO

in crystal case, emulsion of mozzarella di Bufala and tangy watermelon perfume with lovage

THE ROCK LOBSTER

served with, savory vinegar rice arancini and a grilled textured végétale juice

THE JOHN DORY

cooked with marigold, carrot cheesecake, végétale juice with sea water

WAGYU A4 BEEF FILET

*in 3 way's, served with potato gnocchi with sardines,
straw of marrow with Croisic seaweed and XO sauce*

LE TESSOUALLAIS

apricot like a flower, fruits water perfume with coriander

OR

CHEESE BOARD

from "Maison Beneteau

LEO'S RASPBERRY

like a floating island and Mr Vigneron frozen yogurt

OR

OUR GREEN HOUSE FENNEL

like a floating island and Mr Vigneron frozen yogurt

OR

OUR FIELDS RHUBARB

in peach millefeuille, fine shortbread « Lu Nantais » and purple shizo

*To enhance your meal, our Sommelier proposes a selection of wines: 5 glasses for 59.00 €.
Our Chef suggests a selection of plant and meat based decoction without alcohol: 5 glasses for 40.00 €.*