

## Starters

- Jumbo shrimps from Nantes prepared in two ways* 25 €  
*Ravioli filled with rillettes and leek broth* 21 €  
*Snails from le Maine cooked in red wine as a Bourguignon* 25 €  
*Duck liver semi-cooked as a terrine, quince chutney* 25 €  
*Bun with winter squash and an egg cooked at 64°* 19 €

## Dishes

- Lobster from our coast, with winter vegetables* 65 €  
*Scallops just pan fried, whipped parsnip and vanilla purée* 28 €  
*Fresh haddock and solen shellfish* 25 €  
*Pork from la Jaluère, white pudding, fillet and the breast* 27 €  
*Charolais beef and pan fried foie gras* 39 €  
*Stewed sweetbread cooked in a white sauce as a "Blanquette"* 26 €

*Cheese board* 16 €

## Desserts

- Vanilla hot soufflé* 17 €  
*Exotic fruits mousse, passion fruit sorbet* 16 €  
*Chestnut mousse cover with chocolate and nuts, apple from "le Léard" with caramel* 16 €  
*The chocolate and almond dessert* 16 €  
*Coffee or tea with small sweet treats* 16 €

## Menu de Saison 52 €

44 € without cheese

*Ravioli filled with rillettes and leek broth or*  
*Jumbo shrimps from Nantes prepared in two ways or*  
*Snails from le Maine cooked in red wine as a Bourguignon*  
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*Stewed sweetbread cooked in a white sauce as a "Blanquette" or*  
*Scallops just pan fried, whipped parsnip and vanilla purée or*  
*Pork from la Jaluère, white pudding, fillet and the breast*  
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*Cheese board*

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*Choice from the à la carte dessert*

## Menu dégustation 80 €

*with 3 glasses of wine 98 €*

*Served for all the all table from*  
*12.00 to 13.00 and 19.30 to 20.30*

*Duck liver semi-cooked as a terrine, quince chutney*  
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*Snails from le Maine cooked in red wine as a Bourguignon*  
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*Scallops just pan fried, whipped parsnip and vanilla purée*  
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*Orange sorbet*

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*Charolais beef and pan fried foie gras*

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*Cheese board*

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*Choice from the à la carte dessert*

## Retour du Marché 38 €

*(Except on Bank Holiday)*

*Starter, main course and dessert proposed by the head waiter*  
*or*

*Starter and main course or Main course and dessert 32 €*

**Chef de cuisine LABAT-GEST Michaël and his team**