

## Starters

- Jumbo shrimps from Nantes, shredded celery with dressing* 25 €  
*Scallops preserved with olive oil and citrus* 26 €  
*Snails cooked with chopped parsley and garlic as a frothy sauce* 24 €  
*Duck liver semi-cooked as a terrine, quince chutney* 24 €  
*Potatoes light mousse, chippings of mushrooms and "crèmeux d'Anjou" cheese* 21 €

## Dishes

- Lobster from our coast cook in his shell, lobster soup* 65 €  
*Scallops just pan fried, apple and coral scallop sauce* 29 €  
*Whiting fillet, sweet and sour sauce* 25 €  
*Thin piece of ostrich with pepper, red wine reduction* 27 €  
*Roast breast of chicken filled with pork terrine* 25 €  
*Braised sweetbreads, mushrooms and Brussels sprouts* 26 €

*Cheese board* 16 €

## Desserts

- Vanilla hot soufflé* 17 €  
*Exotic fruits mousse, passion fruit sorbet* 16 €  
*Apples from « le Léard » as millefeuille, caramel ice cream* 16 €  
*The chocolate* 16 €  
*Panna cotta pistache, sorbet grenade* 16 €

## Menu de Saison 51 €

43 € without cheese

Potatoes light mousse, chippings of mushrooms and "crèmeux d'Anjou" cheese or

Jumbo shrimps from Nantes, shredded celery with dressing or

Snails cooked with chopped parsley and garlic as a frothy sauce

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Braised sweetbreads, mushrooms and Brussels sprouts or

Scallops just pan fried, apple and coral scallop sauce or

Roast breast of chicken filled with pork terrine

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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 cooked with chopped parsley and garlic as a frothy sauce

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Scallops just pan fried, apple and coral scallop sauce

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Orange sorbet

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Think piece of ostrich with pepper, red wine reduction

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Cheese board

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Choice from the à la carte dessert

## Retour du Marché 37 €

(Except on Bank Holiday)

Starter, main course and dessert proposed by the head waiter

or

Starter and main course or Main course and dessert 31 €

**Chef de cuisine LABAT-GEST Michaël et son équipe**