

## Starters

- Prawns from Nantes, thai broth* 19 €  
*Egg white as a ravioli and mushrooms* 19 €  
*Beef tataki, soya and sesame* 19 €  
*Razor clams and artichoke* 21 €  
*Daily starter* 13 €

## Dishes

- Breast of « La Jaluère » pork just preserved* 25 €  
*Charolais tenderloin beef, béarnaise sauce* 33 €  
*Sea bream, olive oil sauce* 22 €  
*Brill, white wine sauce* 32 €  
*Grilled lobster* 60 €  
*Dish of the day* 20 €  
  
*Cheese board* 16 €

## Desserts

- Hot Cointreau soufflé* 17 €  
*Figs and gingerbread* 16 €  
*Vanilla and plum tart* 16 €  
*The chocolate dessert* 16 €  
*Daily dessert* 10 €

Menu de saison 54 €

46 € without cheese

Egg white as a ravioli and mushrooms ou  
Beef tataki, soya and sesame ou  
Daily starter

\*\*

Breast of « La Jaluère » pork just preserved ou  
Brill, white wine sauce ou  
Main course of the day

\*\*

Cheese board

\*\*

Choice on 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

Beef tataki, soya and sesame

\*\*

Prawns from Nantes, thai broth

\*\*

Brill, white wine sauce

\*\*

Breast of « La Jaluère » pork just preserved

\*\*

Cheese board

\*\*

Pre-dessert

\*\*

Hot Cointreau soufflé

Menu Grand Hôtel 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 €