

Our selection

To commence, let yourself be tempted by ...

	portion	1/2 portion
<i>Foie gras terrine cooked with Coteaux du Layon wine, Rivarennnes apple "tapée"</i>	22 €	16 €
<i>Gambas tails with grilled chestnuts crush, a creamy Jerusalem artichokes espuma</i>	18 €	12 €
<i>Shallow fried escalope of foie gras around a black olive declination</i>	20 €	
<i>"Petits-gris" snails of Moulherme in "croquilles" with herbs, cream of parsnips and beetroots salad</i>	14 €	
<i>Smooth pumpkin veloute with oxtails "cromesquis" and mesclun with a walnuts oil dressing</i>	15 €	

Follow with ...

	Hungry	1/2 portion
<i>Grilled skin-side pike-perch with a ginger sauce, mash "vitelottes" potatoes and vegetables of yesteryears</i>	24 €	
<i>Pan-seared king scallops with sesame seeds with a creamy chanterelles risotto</i>	25 €	16 €
<i>Cod fillet with a seafood coulis, julienne of vegetables and fragrant quinoa with preserved lemon</i>	17 €	
<i>Cauliflower Parmesan cheese, pistachio biscuit and white martini and lemony jelly</i>	16 €	
<i>Veal cooked with grape must mustard, "Boulangère" potatoes and creamy mash of celeriac</i>	16 €	
<i>Venison hind steak with autumn vegetables and a Tonka beans juice</i>	24 €	
<i>Roasted fillet and preserved leg of pigeon, artichokes "mouseline", duo of red cabbage and Granny Smith (Supplement of 10 € for a whole pigeon)</i>	25 €	

Cheese temptation ...

<i>Our provincial cheeses</i>	12 €
<i>Seasonal salad</i>	6 €

And to conclude on a sweet note ...

	Hungry	1/2 portion
<i>Hot soufflé with chestnut liquor "Combiér", pumpkin ice-cream</i>	11 €	
<i>Seasonal fresh fruits flavored with vanilla olive and preserved citrus fruits, lime sorbet</i>	10 €	7 €
<i>Quince and apple "verrine", vanilla cream, acidulous juice and Granny Smith sorbet</i>	12 €	9 €
<i>Crusty duo of coconut and passion fruit with an exotic sorbet</i>	12 €	
<i>Iced praline flavored cèpe with crystallized horns of plenty mushrooms</i>	13 €	

Please also let us know of any allergies, dietary requirements, or medical conditions you may have that you would like us to be informed of

All prices are net

European origin meat products

Gourmet menu

Smooth pumpkin veloute with oxtails "cromesquis" and mesclun with a walnuts oil dressing
or

Home-made smoked salmon, dill cream and toasted sandwich loaf



Veal cooked with grape must mustard, "Boulangère" potatoes and creamy mash celeriac
or

Cod fillet with a seafood coulis, julienne of vegetables and fragrant quinoa with preserved lemon



Pear in a crispy dark chocolate cake served with a ginger caramel

or

Seasonal fresh fruits flavored with vanilla olive and preserved citrus fruits, lime sorbet

Menu 34 €

Starter, main course and dessert

Gourmand menu

Shallow fried escalope of foie gras around a black olive declination
or

or

Gambas tails with grilled chestnuts crush, a creamy Jerusalem artichokes espuma



Grilled skin-side pike-perch with a ginger sauce, mash "vitelottes" potatoes and vegetables of yesteryears
or

or

Roasted fillet and preserved leg of pigeon, artichokes "mousseline", duo of red cabbage and Granny Smith



Crusty duo of coconut and passion fruit with an exotic sorbet

or

Quince and apple "verrine", vanilla cream, acidulous juice and Granny Smith sorbet

Menu 54 €

Starter, main course dessert

Menu 62 €

Starter, main course, cheese and dessert

Excellence menu

Foie gras terrine cooked with Coteaux du Layon wine, Rivarennnes apple "tapée"
or



"Petits-gris" snails of Moulis-Médoc in "croquilles" with herbs, cream of parsnips and beetroots salad
or



Pan-seared king scallops with sesame seeds with a creamy chanterelles risotto
or



Venison hind steak with autumn vegetables and a Tonka beans juice
or



Cheeses of our regions
or



Iced praline flavored cèpe with crystallized horns of plenty mushrooms

Menu 72 € excluding drinks

Or 98 € with a selection of 5 wines and coffee

Served until 21h00

Net inclusive prices

European origin meat products