

## LE PLATEAU DE FRUITS MER

75 €

Par Personne

Huîtres du Parc de l'île aux Moines n°1 et n°3, Crabe,  
Langoustines, Crevettes, Bigorneaux, Bulots, Amandes, Palourdes.

On reservation

Hot oysters, butter "Nantais-style (shallots & white wine) with leek fondue	18 €
Salmon steak carpaccio with passion fruits	18 €
A Dozen Oysters n°3 from "L'Ile aux Moines" oyster Bed	19 €
Home-made smoked & gravlax salmon duo, cream of dill	20 €
Roasted Dublin Bay Prawns with citrus peels & a Buckwheat Custard tart	24 €
Sea & Earth salad "Roasted Dublin Bay Prawns tails & braised Calves' Sweetbreads "	24 €
Stuffed Queen Scallops on a bed of sea Salt from Guérande	16 €
Pan-fried Sea Scallops & a shortbread biscuit with Parmesan	22 €
Lobster & sea scallop warm salad with citrus fruits dressing	29 €
Fresh Frogs' Legs "Simply sprinkled with chopped parsley & garlic"	28 €
Fish Soup with Croûtons & a red garlic mayonnaise Sétoise-style	15 €
"Home-made" semi-cooked Duck Foie Gras, spiced wines caramel sauce	19 €
Dublin Bay prawns & sea scallops cooked au gratin with a lobster bisque	26 €
Royal salad "lobster, smoked salmon & foie gras"	29 €

### Le chef vous propose

flaked crab from « Le Croisic 22 € »

Fresh Frogs' legs 28 €

Earth & sea salad

« Roasted & braised calves' sweetbreads » 24 €

« Tous nos plats sont préparés au sel de Guérande »

Blue Lobster from Brittany Roasted in Shell, coral sauce with tarragon (600 g)	66 €
Sea Bass in salt crust from Guérande 1 kg (2 people)	24 €
Sea Bass Fillet Grilled Skin-side with butter, white wine & shallot sauce	24 €
John Dory Fillet with shellfish dressing with seafood	25 €
Grilled Turbot with Sauce Hollandaise (butter, egg yolk & lemon juice)	30 €
Monkfish poached in fish stock with small vegetables	22 €
Sole Meunière, Seasonal Minced Vegetables	28 €
Red Mullet Fillets Stew	20 €
"Rizotto paella-style with cuttlefish, Parmesan & chorizo"	
Turbot with Dublin sauce bay prawns with crustace and sauce	34 €
Assorted poached fish in a fish stock with salicornias	25 €

Tous les Poissons peuvent être accompagnés de Beurre Blanc

# Régional Menu

32 €

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Home-made semi-cooked Duck Foie Gras

Exotic chutney & a spiced wines caramel sauce

9 Oysters n°3 from "L'Ile aux Moines"

Home-made smoked & gravlax salmon duo

Alexandra salad,

Foie Gras, crab dumpling, asparagus, duck breast & home-made smoked salmon

"Coming back from the market" Suggestion

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Sea Bass Fillet Grilled

with beurre blanc (white wine & shallot sauce)

Red Mullet's fillets stew

Rizotto paella-style with small cuttlefish, Parmesan & chorizo

Thick Piece of Beef pan-fried with cream of foie gras

Monkfish Medallions with cream of Dublin Bay prawns

Fresh cod steak with sweet chorizo

Assorted poached fish with salicornias (savoury sea beans)

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Sponge cake drizzled with amber rum & a whipped cream

Seasonal fresh fruits Minestrone

Brownie with walnuts

Round thick Breton biscuit with caramelized apples

Dessert of the day



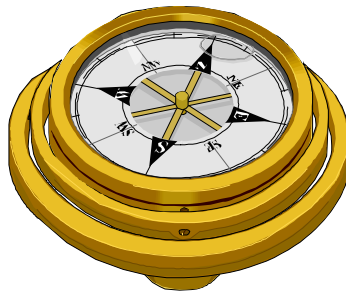
Land Young Pigeon boned & just Roasted on a bed of spinach Stewed apricot and roasted almonds	26 €
Minced Veal Kidneys in the Old Style served rare	22 €
Calves' Sweetbreads fricassee with Cream sauce	24 €
Sautéed Tournedos garnished with foie gras & morels	25 €
Thin slices of duck breast with blackcurrants	20 €
Thick Piece of Beef with Green or Grey Peppercorn sauce	22 €
Grilled Fillet of Beef sauce Béarnaise (tarragon, egg, butter, shallot, white wine)	23 €



**Dessert Chaud à commander  
en début de repas  
Pour Deux Personnes Minimum**

**Soufflé au Grand-Marnier    15 € par personne**

Prix nets T.V.A 10 % Comprise



## Menu Gourmand

65 €

Flaked Crab from "Le Croisic" "balsamic dressing"

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Baked casserole of Dublin bay prawns  
Tails & sea scallops with lobster

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John Dory Fillet with shellfish dressing  
with seafood

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Soufflé au Grand-Marnier

