

# les *M*arronniers d'*Arc*

## Menu everyday

Only served at noon from Monday to Friday (except bank holidays). This menu is reserved at «Overnight stay» in the evening, from Monday to Thursday

## Children's Menu

Drink of Choice, (Non-alcoholic)  
Chicken Nuggets  
or  
Ground beef  
or  
Fish of the Day  
with French fries or vegetables or rice  
Strawberries or Raspberries ice coupe  
or  
Ice cream of your choice

## Cheeses

Regional cheese plate of our selection : **9,50 €**  
Plain White Cheese or Wild Herbs  
or Red Fruit Coulis : **8 €**



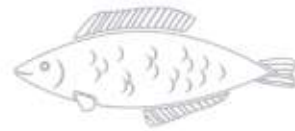
Snails of Burgundy with Herb Butter. 6 : **10 €** / 12 : **14 €**  
Zucchini Iced Capuccino, Fresh Goat Emulsion : **12 €**



## Starters

- Vegetable Salad, Vegetables from the Garden, on its Lemon and Thyme Vinaigrette Fresh : **13 €**
- Tomato Tartare with Fresh Herbs : **14 €**
- Carrot Fondant with Honey in Yellow Pepper Cannelloni and Asparagus Pencil : **14 €**
- Mashed Peas, Vegetables of the Moment, Egg Mimosa with Sesame Crisp : **14 €**
- Salmon in Gravlox, Citrus Freshness in Virgin Oil with Lime : **15 €**
- Veal tartare in the "Vitello Tonnato" style : **18 €**
- Tuna mille-feuille and Duck Foie Gras, Wasabi Emulsion : **19 €**
- Razor clams with Mango and Herb Dressing : **19 €**

## Fisches



- Squid Spaghetti with Garlic Cream and Parsley : **22 €**
- Fillet of Bass in Greens of the moment : **22 €**
- Skewer of Scallops Tarte Tatin style : **24 €**
- Cod steak cooked at low temperature, oyster tartare, Serrano broth : **24 €**
- Snacked Whole Sea Bream and its Small Ratatouille : **26 €**
- "Crying Tiger" Tuna Fillet : **26 €**
- Grilled Sole or Meunière and its Young Vegetables : **42 €**



## Meats

- Skewer of Chicken Filet Marinated in Tandoori, Coated with Cashew Nut Chips, Basmati Rice : **22 €**
- Veal Roasted with Garlic and Thyme Butter, Carrot Mousseline : **24 €**
- Lamb with Kadaïf, Roasted Eggplant and Fried Cherry Tomatoes : **25 €**
- Braised Beef Rib with Shallot Confit, Gratinated with Parmesan and its Gratin Dauphinois (for 2 people) : **44 €**

## Regional menu



Zucchini Iced Cappuccino, Fresh Goat Cheese Emulsion  
or

Salmon in Gravlax, Citrus Freshness with Virgin Lime Oil  
or

Tomato Tartare with Fresh Herbs  
Squid Spaghetti with Garlic Cream and Parsley  
or

Aumonière from the Sea with Nantes Butter, Basmati Rice  
or

Soy Marinated Beef Brochette,  
Sweet Potato Mousseline

Variation of Fresh Fruits of the moment, Pineapple Sorbet  
or

Chocolate Wavy, Snow Egg, Strawberry Shards,  
Tagada emulsion  
or

The chocolate fondant with Grapefruit Heart

## Cruise menu



Return to Port Plate (3 Oysters, 6 Shrimps, 8 Whelks)  
or

Tuna Mille-feuille and Pressed Duck Foie Gras,  
Wasabi emulsion  
or

Razor Clams with Mango and Herb Vinaigrette  
Sea bass fillet in seasonal greenery  
or

Cod steak cooked at low temperature,  
Oyster Tartare, Serrano Broth  
or

Veal Roasted with Garlic and Thyme Butter,  
Carrot Mousseline

Choice of A la Carte Dessert



# Desserts

Chou Craquelin Raspberry and Rose : **8.50 €**

Pear in All its States : **8.50 €**

Moelleux Chocolate with Grapefruit Heart : **8.50 €**

*Hot Pot Pie with Apples*

Prune and Armagnac Ice Cream : **8.50 €**

*Raspberry Shortbread, Crispy Cannelloni*

with Reims Biscuits, Ice Cream : **8.50 €**

*Chocolate Wavy, Snow Egg, Strawberry Shards*

Tagada emulsion : **8.50 €**

Gourmet coffee according to "LES MARRONNIERS" : **12 €**

Compose your Cup of Ice Cream with your favorite flavors,  
billed by the scoop : **2.50 €**

**Choice of :** Dark Chocolate, Vanilla, Pear, Lime,  
Raspberries, Passion Fruit, Mint-Chocolate, Blackcurrant  
Brown, Caramel, Strawberries, Peach, Grapefruit, Coconut, Pineapple

Peach or Strawberry Melba : **10 €**

Cup of Red Fruits : **10 €**

Col. Cut : **10 €**

*Lime Sorbet, Vodka*

Chestnut cut : **10 €**

*Chestnut ice cream, candied chestnuts,  
Armagnac, Hot Chocolate*

Iceberg Cup : **10 €**

*3 Scoops of Mint-Chocolate Ice Cream, Get 27*

Williamine Cup : **10 €**

*Pear Sorbet, Pear Alcohol*



## Fresh crustaceans

Whole Grilled Lobster, Champagne Sauce : **14 €** for 100g

Whole Bellevue Lobster, Mayonnaise Sauce : **38 €**

### The Fishmonger : 48 €

4 Oysters No. 3  
4 Oysters No. 2  
12 Pink Shrimps  
14 whelks  
2 Langoustines  
For one person



### The Demi-Royal Lobster : 80 €

Half a lobster  
5 Oysters No. 3  
5 Oysters No. 2  
12 Pink Shrimps  
12 whelks  
2 Langoustines  
For one person



### The Royal Lobster : 150 €

A Whole Lobster  
10 Oysters n°3  
10 Oysters n°2  
24 Pink Shrimps  
24 whelks  
4 Langoustines  
For two people

*Compose your tray, according to your tastes of the moment*

6 Fine de Claire oysters,

Marennes d'Olérons n°3 : **16 €**

6 Ostreor Special Oysters : **22 €**

Pink prawns (15 pieces) : **17 €**

Whelks (15 to 20 pieces), Aioli sauce : **15 €**

6 Langoustines : **19 €**

*Law of 25 January 2015. All our dishes are made "Home" from raw products*