



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

- Starter + main course or Dish + Dessert : **18 €**
 - Starter + main course + desserts : **22 €**
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Children's Menu

Chicken nuggets or Chopped steak or Fish of the day with Fries or Mashed Potato or Rice Pancake with Sugar or Chocolate or Scoop of Ice Cream of your Choice : **15 €**

Cheeses

- Regional cheese plate of our selection : **9 €**
 - Plain White Cheese or Wild Herbs or Red Fruit Coulis : **7 €**

Starters

- Burgundy snails with herb butter. The 6 : **11 €** / The 12 : **16 €**
- Onion soup, Chestnut cream and its Poached Egg : **16 €**
 - Poached eggs with Parmesan cream : **16 €**
 - Snails with garlic cream : **16 €**
- Egg in Meurette and its Bourguignonne Garnish, Garlic Scrubbed Crouton : **16 €**
- Terrine of Skate Wing with Saffron Foam : **16 €**
- Terrine of Lentils and Foie Gras, Emulsion of Bacon : **17 €**
 - Thin pie of crab meat with crunchy vegetables : **17 €**
- Carpaccio of Scallops with Vanilla and Citrus fruits : **19 €**
- Escalope of Foie Gras with Port wine reduction, fine Fig mash : **19 €**

Fisches

- Fillet of trout with peanuts and chestnuts, steamed potatoes : **22 €**
 - Arctic char, Eggplant declination, Chimichurri sauce : **24 €**
 - Lasagne of Frogs legs with Parmesan cheese : **25 €**
- Scallops, Saffron carrot purée, Young vegetables of the moment : **26 €**
 - Gambas Risotto, Mushrooms Foam : **26 €**
 - Half-cooked Tuna back with Parsley crumbs, Soy jelly, Thai vegetables : **28 €**
 - Monkfish Bourride with Aioli, Vegetable Brunoise and Basmati Rice : **28 €**
 - Royal Sea Sauerkraut, Champagne Sauce
(Gambas, Shrimps, Haddock, Monkfish and Langoustines) : **35 €**
- Grilled Sole or Meunière and its Young Vegetables (700 g) : **45 €**

Meats

- Chicken supreme stuffed with crayfish, mashed potatoes : **22 €**
- Fillet of Deer in Low Temperature, Corn Cake,
 - Reduction of trumpets of death : **22 €**
 - Feuilleté of Veal Mignon and Foie Gras, Reduced Wine Juice, Crushed Potato : **26 €**
- Fillet of beef in a hazelnut crust, Braised pumpkin : **28 €**

Regional menu

36 €

- Snail Embryo with Garlic Cream
or
Egg in Meurette and its Bourguignonne Garnish,
Garlic Crouton
or
Terrine of Skate Wing with Saffron Foam
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Lasagne of Frogs' legs with Parmesan cheese
or
Supreme of Poultry Stuffed with Crayfish,
Crushed Potato
or
Trout Fillet with Peanuts and Chestnuts, Steamed Apples
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Glazed Soufflé with Grand Marnier and Candied Fruit
or
Chocolate Moelleux with Kumquat Coulant Heart
or
Pear Entremet, Salted Butter Caramel Sauce, Pear Sorbet

Cruise menu

48 €

With cheese 53 €

- Return to Port plate (3 Oysters, 6 Shrimps, 8 Whelks)
or
Thin Pie of Crabmeat with Crunchy Vegetables
or
Escalope of Foie Gras with Port Wine Reduction,
Fine Fig Purée
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Fillet of Venison in Low Temperature, Corn Cake,
Reduction of Trumpets of Death
or
Risotto of Gambas, Mushroom foam
or
Scallops, Saffron Carrot Purée,
Young Vegetables of the moment
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Choice of Dessert in the menu

Desserts

- Chestnut and Armagnac Dome : **9 €**
- Crêpes Suzette, Orange Sorbet and Light Cream : **9 €**
 - Rolled cookie with Orange Déclinaison, Scum of Calissons : **9 €**
 - Pain Perdu with dried fruits, Vanilla ice cream : **9 €**
 - Frozen Soufflé with Grand Marnier and candied fruits : **9 €**
 - Moelleux au Chocolat au Coeur Coulant de Kumquat : **9 €**
- Pear Entremet, Salted Butter Caramel Sauce, Pear Sorbet : **9 €**
- Gourmet coffee according to « LES MARRONNIERS » : **12 €**

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- Compose your own ice cream cup with your favorite flavors, charged at **2,50 €** per scoop.

Choice of : Dark chocolate, Vanilla, Pear, Lime, Raspberry, Passion Fruit, Blackcurrant, Brown, Caramel, Strawberries, Grapefruit, Coconut, Coffee, Rum & Grape

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- Colonel cup : **12 €**
Lime sorbet, Vodka

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- Malaga cup : **12 €**
Rum-Raisin ice cream, Caramel, Splinters of hazelnuts

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- « Marronnière cup » : **12 €**
Chestnut ice cream, Candied chestnuts, Armagnac, Hot Chocolate

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- Williamine Cup : **12 €**
Pear sorbet, Pear alcohol

Fresh crustaceans

- Whole Grilled Lobster, Champagne Sauce : **15 €** for 100g
- Whole Bellevue Lobster, Mayonnaise Sauce : **51 €**

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The Fishmonger : 51 €

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

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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

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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

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Compose your tray, according to your tastes of the moment

- 6 Fine de Claire oysters, Marennnes d'Oléron 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