

LUNCH MENU

Main Course - Dessert | €19

Nantes sausage with Muscadet wine

or

A large salad

+

Rice pudding with salted butter caramel

or

Dessert of the day

Net prices in euros. Service included. Allergen list available upon request.
Excessive drinking is harmful to your health. Please drink responsibly.

STARTERS

Organic egg <i>with homemade mayonnaise and Espelette pepper</i>	€6
Marinated salmon gravlax <i>Mustard, dill, and honey sauce</i>	€10.50
Marinated tuna tataki with soy and mirin <i>Fresh ginger and sesame seeds</i>	€13
Poultry terrine with pumpkin and black olives	€8
Lentil cream with soft-boiled organic egg <i>Parmesan shavings and crispy bacon</i>	€11

LARGE SALADS

Warm goat cheese salad <i>Rocket salad, toasted goat cheese, tomatoes, Serrano ham, piquillo peppers, honey vinaigrette (Vegetarian version available on request)</i>	€16
Caesar salad <i>Romaine lettuce, spiced marinated chicken, Parmesan shavings, croutons, tomatoes, hard-boiled organic egg, Caesar dressing (Vegetarian version available on request)</i>	€15

PASTA DISHES

Linguine Bolognese <i>Comté cheese and fresh herbs</i>	€17
Penne with sauteed vegetables <i>Green pesto and tomato sauce (vegetarian)</i>	€15

MAIN COURSES

Nantes sausage with Muscadet wine <i>Homemade mashed potatoes and rich jus</i>	€15
Homemade burger <i>Pretzel bun, aged beef patty, smoked bacon, cheddar, caramelized onions, corn salad, pickles, tomatoes, barbecue sauce and fresh fries</i>	€21
Ribeye steak <i>Béarnaise sauce and baby potatoes</i>	€27
Free-range chicken supreme from Challans <i>Seasonal crunchy vegetables, forest mushroom sauce</i>	€18
Hand-cut beef tartare <i>Green salad and fresh fries</i>	€18
Honey and thyme-braised lamb shank <i>Braised carrots and peas</i>	€23

FISH

Salmon fillet with Nantais beurre blanc sauce <i>Basmati rice</i>	€17
Cod casserole with colombo spices <i>Sauteed mixed vegetables</i>	€19

DESSERTS

Coffee or tea gourmand €9

Warm chocolate profiteroles €11

Vanilla ice cream, whipped cream, homemade hot chocolate sauce, almonds

French brioche "pain perdu" style, almond milk ice cream €9

Creamy rice pudding with salted butter caramel €7

Panna cotta with clementine coulis €8

Selection of matured cheeses with corn salad €10

(Beillevaire house)

Ice cream scoop €3

Selection of artisan ice creams and sorbets « Maison Antolin »

Vanilla delight, crunchy chocolate, mocha coffee, Guérande salted caramel, almond, Sicilian lemon, raspberry, mandarin, passion fruit-mango, banana