

## **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 <i>Vanilla ice cream, whipped cream, homemade hot chocolate sauce, almonds</i>	€11
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 <i>(Beillevaire house)</i>	€10
Ice cream scoop <i>Selection of artisan ice creams and sorbets « <b>Maison Antolin</b> »</i>	€3
<i>Vanilla delight, crunchy chocolate, mocha coffee, Guérande salted caramel, almond, Sicilian lemon, raspberry, mandarin, passion fruit-mango, banana</i>	