

# MENU

With our Chef, **Guillaume DRION « Maître Restaurateur »**  
You will discover a respectful cooking of French culinary traditions,  
made with fresh products by a team of professionals.

## SEAFOOD

<b>Seafood platter (price per person)</b>	<b>44€</b>
Oysters, Langoustines, ½ Crab or ½ Spider crab (according to the season), Shrimps, Clams, Winckles, Whelks	
<b>Royal Seafood platter (price per person)</b>	<b>66€</b>
<b>For 2 pers minimum - To be ordered 24h in advance</b> ½ Lobster (+/- 250g per pers.), Oysters, Langoustines, ½ Crab or ½ Spider crab (according to the season), Shrimps, Clams, Winckles, Whelks.	


## STARTERS

<b>Oysters from LA GUITTIERE (Local oysters size N°3 between 66g and 85g)</b>					
6 .....	12€	9.....	18€	12.....	23€
<b>Crab</b>					<b>17 €</b>
Fresh crab, Granny Smith jelly and emulsion, ginger vinegar biscuit & golden sesame					
<b>Razor clams (based on availabilities)</b>					<b>18 €</b>
Cooked « à la sablaise », stuffed with garlic and fresh herbs, condiment fresh tomatoes					
<b>Bømlo Salmon</b>					<b>19 €</b>
Like a gravlax, green asparagus and seasonal vegetables pickles from Les jardins d'Olivier, sheep milk foam and instant marinade					
<b>Langoustines cooked in seawater (based on availabilities)</b>					<b>24 €</b>
250g of alive langoustines					
<b>Duck Foie gras</b>					<b>19 €</b>
Half cooked foie gras in lemon thyme crust, rosemary bread and Yuzu chutney					
<b>Aquitaine Caviar (10g) and Rosabelle patatee from Les Jardins de St Hilaire</b>					<b>29 €</b>

## MAIN COURSES

<b>Squids (based on availabilities)</b>	<b>22 €</b>
Seared on plancha, fresh herbs oil and wild garlic	
<b>Sea Bass</b>	<b>24 €</b>
Unilateral cooked Fillet of bass, shells juice and salicornia emulsion	
<b>« Retour de la Criée »</b>	<b>25 €</b>
Mixed fishes of the day, bisque of scampi, rouille and croutons	
<b>Monkfish</b>	<b>28 €</b>
Well cooked monkfish medallion, olive oil sauce with an acidulous note and young shoots toast	
<b>Duckling</b>	<b>22 €</b>
Grass smoked and roasted, rosemary & savory juice	
<b>Beef fillet 180g VBF on Plancha</b>	<b>25 €</b>
Grilled French Beef served with Maître d'hôtel butter and French fries	
<b>Sweetbreads</b>	<b>31 €</b>
« Meunière » with foamy butter, rosemary juice	

All our dishes are served with seasonal vegetables of the day coming from the market

<b>Creamy risotto </b>	<b>20 €</b>
Roasted green asparagus, pickled tomatoes & parmesan crisp	
<b>Sloop Summer Burger</b>	<b>19 €</b>
French Beef 150g mozzarella cheese, Pancetta, crushed tomatoes and French fries	

## CHEESE ET DESSERTS

<b>Cheese</b> Selection of fresh and refined cheeses, seasonal chutney	10 €
<b>The Strawberry of « Vendée »</b> Vanilla Bourbon mousseline cream, strawberry jelly & sauce, joconde cake and strawberry sorbet	11 €
<b>The Peach</b> Vanilla Bourbon mousse, peach marmelade, white chocolate ganache	11 €
<b>Cluizel Chocolate</b> Guarana & Ivory chocolates sphere, caramel puffed rice biscuit	11 €
<b>The Organic Lemon</b> Creamy lemon, sponge cake and basil lemon marmelade, black sesame biscuit, green lemon sorbet	11 €

## MENUS

### MENU OF THE DAY 34 €

Menu according chef's inspiration. Discover this menu at the reception.

### MENU PLAISIR 42 €

#### **Bømlo Salmon**

Like a gravlax, green asparagus and seasonal vegetables pickles from Les jardins d'Olivier, sheep milk foam and instant marinade

Or

#### **Duck Foie gras**

Half cooked foie gras in lemon thyme crust, rosemary bread and Yuzu chutney

#### **Sea Bass**

Unilateral cooked Fillet of bass, shells juice and salicornia emulsion

Or

#### **Duckling**

Grass smoked and roasted, rosemary & savory juice

#### **Cluizel Chocolate**

Guarana & Ivory chocolates sphere, caramel puffed rice biscuit

Or

#### **The Strawberry of « Vendée »**

Vanilla Bourbon mousseline cream, strawberry jelly & sauce, joconde cake and strawberry sorbet

**Because of our supplies of fresh products,  
some of them may be missing from the menu.  
All dishes and desserts are made by our teams with raw and fresh products.  
Thank you for your trust and patience...**

*Do not hesitate if you have any particularly allergies ?  
Our team will give you all the information you need on the allergens.*

*We would like to thank our local suppliers. We work with them every day to keep a good quality of delivered products;  
for the fish: David de Bergeac ; Seafood : Julien de Vendée Crustacés, meats : Stéphane d'Anjou Viandes, fruits and  
vegetables : Olivier des Jardins de Saint Hilaire, bread : Frédéric de la Toque et la Saveur.*