

MENU



Our chef, **Guillaume DRION « Maître Restaurateur »** will introduce you to a healthy and tradition-respecting French culinary experience.

SEA FOOD (Pre-order 24h in advance)

Seafood Platter (price per person.)	48€
Oysters, live langoustines boiled in seawater, ½ spider crab or ½ crab (depending on the season), shrimp, clams, winkles, whelks	
Royal Seafood Platter (price per person.)	69€
<i>For 2 pers. minimum</i>	
½ Lobster (+/- 250g par pers.), oysters, live langoustines boiled in seawater, ½ Crab or ½ Spider crab (according to the season), Shrimps, Clams, Winkles, Whelks	

STARTERS

Oysters (size n°3) from LA GUITTIERE					
6 Oysters	14€	9 Oysters	18€	12 Oysters	24€
Local Razor Clams (depending on availability)	18 €	Cooked « à la Sablaise », stuffed with garlic and fresh herbs			
The Cuttlefish	18 €	Cuttlefish terrine à la Sablaise, ink veil & garlic-cognac espuma			
The Prawn from Nantes	19 €	Tartare of fresh prawns cooked in Thai broth, poached vegetables, and wakame seaweed			
The Foie Gras from Maison Soulard	19 €	Pressed semi-cooked duck foie gras, pecan nut brioche, and lemon verbena chutney			
The Caviar from Aquitaine (10gr)	30 €	Organic poached egg, fingerbreads and herb oil			

MAIN COURSES

The Squids (depending on availability)	24 €
Quickly cooked with parsley and herb oil	
The Cod	26 €
Low-temperature cooked cod loin, Colonnata bacon, and pork jus	
Scallops from our Coasts	26 €
Cooked in brown butter, foam of pumpkin from Saint-Hilaire's gardens with truffle oil	
The Monkfish	30 €
Roasted monkfish medallion, lemon ginger butter, and natural clams	
Red Label Guinea Fowl from Challans	25 €
Guinea Fowl supreme poached and smoked in hay, mushroom duxelles, and short jus	
French Beef Fillet 200g on the Plancha	27 €
Served with « Maître d'hôtel » butter & homemade French fries	
The heart of Sweetbread	32 €
"Poached then pan-seared, rich smoked bacon jus	

All our dishes are served with seasonal vegetables of the day, depending on the market's availabilities

The Autumn-Winter Burger	20 €
Black Angus minced steak, red onion, Vendée cheese, and homemade sauce	

*Are you allergic? Please ask us.
Information on allergens will be provided by the team.
The origin of the meats on the menu can be checked at the reception.*

CHEESE ET DESSERTS

Cheese Selection of mature cheeses from "BEILLEVAIRE", small salad and seasonal chutney	12 €
The Cluizel Chocolate Sphere of 64% chocolate light mousse, confit Comice pear insert, and tonka bean	12 €
Piña Colada Light coconut cream, flambéed pineapple confit with rum, and rapadura biscuit	12 €
Hazelnut Ingot, Caramel, and Butternut Squash Caramelized hazelnut Bavarian cream & delicacy of butternut squash from Saint-Hilaire's gardens	11 €
Lemon Meringue A reimagined version	11 €

MENUS

DAILY MENU 36 €

Menu inspired by the chef, to be discovered on site

« PLAISIR » MENU 49 €

The Cuttlefish Cuttlefish terrine à la Sablaise, ink veil & garlic-cognac espuma	
Ou	The Foie Gras from Maison Soulard Pressed semi-cooked duck foie gras, pecan nut brioche, and lemon verbena chutney
The Cod Low-temperature cooked cod loin, Colonnata bacon, and pork jus	
Ou	Red Label Guinea Fowl from Challans Guinea Fowl supreme poached and smoked in hay, mushroom duxelles, and short jus
The Cluizel Chocolate Sphere of 64% chocolate light mousse, confit Comice pear insert, and tonka bean	
Ou	Lemon Meringue A reimagined version

**For the sake of our planet and your well-being,
we strive to work with local producers and prioritize fresh and organic products.
Therefore, some of them may be unavailable on the menu.**

**All dishes and desserts are entirely prepared on site, with raw products ;
they are cooked when you order.
Thank you for your trust and your patience ...**

*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 of « Bergeac » ; Seafood : Julien of « Vendée Crustacés »,
meats : Stéphane of « Anjou Vendée Viandes », fruits and vegetables : Olivier of « Les Jardins de Saint Hilaire »,
bread : Frédéric of « la Toque et la Saveur ».*