

MENU

Our chef, **Guillaume DRION « Maître Restaurateur »** will introduce you to a healthy cuisine that respects French culinary traditions.

SEA FOOD (To order 24h in advance)

Seafood Platter (price per person.)	45€
Oysters, Langoustines, ½ tourteau ou ½ Spider crab (according to the season), Shrimps, Clams, Winkles, Whelks	
Royal Seafood Platter (price per person.)	67€
<i>For 2 pers. minimum</i>	
½ Lobster (+/- 250g par pers.), oysters, live langoustines cooked 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€
Razor clams (depending on availability)			18 €
Cooked « à la sablaise », stuffed with garlic and fresh herbs			
The pressed Ray			18 €
Lime and ginger, tangerine foam, ink crisp			
The Saint Jacques			19 €
Risotto with black truffle oil, snacked scallops and smoked herring roe			
The Foie gras « Rougié » & the Beef			19 €
Half-cooked, pressed beef cheek « Thai style », jelly condiments and small homemade bread			
The Caviar from Aquitaine (10gr)			30 €
Organic poached egg, fingerbreads and herb oil			

MAIN COURSES

The Squids (depending on availability)	23 €
Quickly cooked on the plancha, parsley and forest mushrooms	
The Gilthead Sea Bream	25 €
Cooked on the plancha, organic parsnip foam	
The Cotriade	25 €
Trilogy of fish, shellfish and saffron foam, spicy « rouille »	
The Monkfish from our coasts	30 €
Poached in green tea, herb crust and shellfish butter	
The French Veal	25 €
Veal chuck cooked for 24 hours at low temperature then snacked, cream of morels	
The Filet of Limousin Beef 180g VBF « à la Plancha »	26 €
Served with « maître d'hôtel » butter & homemade fries	
The Heart of Sweetbread	31 €
Pan-fried, served in a creamy veal sauce	

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

The Sloop's Burger	19 €
Thinly sliced pastrami, farm Saint Nectaire, confit of red onions with balsamic vinegar, salad, fries and homemade barbecue sauce	

*Do you suffer from allergies ? Please tell us about them.
Our team will give you all the information you need about allergens.
The origins of the meats on the menu can be consulted at the front desk.*

CHEESE ET DESSERTS

Cheese Selection of mature cheeses from "BEILLEVAIRE", salad and seasonal chutney	12 €
Citrus and Pistachio Pistachio whipped ganache, citrus supremes, calamansi coulis, crunchy biscuit and limequat	11 €
Vanilla, Apple and Chocolate Light Bourbon Vanilla mousse, caramelized apple insert, white chocolate rock icing and roasted hazelnuts	11 €
The Opera Deconstructed and re-invented by our Pastry Cook	12 €
The Victoria Pineapple Guava jelly, passion fruit meringue chips, lemongrass whipped cream, mango sorbet	12 €

MENUS

DAILY MENU 36 €

Menu inspired by the chef, to be discovered on site

« PLAISIR » MENU 45 €

- The pressed Ray**
Lime and ginger, tangerine foam, ink crisp
- Ou **The Foie gras « Rougié » & the Beef**
Half-cooked, pressed beef cheek « Thai style », jelly condiments and small homemade bread
- The Gilthead Sea Bream**
Cooked on the plancha, organic parsnip foam
- Ou **The French Veal**
Veal chuck cooked for 24 hours at low temperature then snacked, cream of morels
- Vanilla, Apple and Chocolate**
Light Bourbon Vanilla mousse, caramelized apple insert, white chocolate rock icing and roasted hazelnuts
- Ou **The Victoria Pineapple**
Guava jelly, passion fruit meringue chips, lemongrass whipped cream mangn sorbet

**For the respect of our planet and for your well-being, we strive to work in short circuit
with local producers, by favoring fresh and organic products.
Therefore, some of them may be missing from 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 ».*