Le Sloop
Restaurant

OUR PHILOSOPHY

“Maître Restaurateur” for over ten years, Guillaume Drion and his team prepare everything in-house using raw, unprocessed ingredients. Here, it’s all about authenticity : local, seasonal, and often organic products, for a cuisine that is simple, healthy, and full of flavor.

We’re passionate about sharing the best of our terroir—and the people who bring it to life : market gardeners, fishermen, farmers, winemakers…

At your table: vegetables from Olivier of Les Jardins de Saint-Hilaire, grown in former salt marshes that reveal the richness of this demanding land; Christophe’s vibrant microgreens, cultivated at the urban farm La Gaillarde in Le Girouard; ultra-fresh seafood carefully selected by the Merceron family in Sion-sur-l’Océan: seasonal shellfish and crustaceans… and many other passionate artisans who bring meaning to every dish.

Sometimes our inspiration takes us further afield: Bourbon vanilla, passion fruit… always selected with care. And if something is missing from the menu, it’s because we respect the seasons. Let yourself be surprised by our daily specials.

Abigaëlle Herrero and the entire team are here to guide you, advise you, and tailor every detail to your preferences and needs (allergies, dietary requirements, etc.).

Take a seat, savor the moment… and enjoy your meal !

LA CARTE

SEAFOOD

Oysters n°3 from La Guittière 6 oysters : 14€ 9 oysters : 18€ 12 oysters : 24€

Shellfish & Seafood (200g ; served with homemade mayonnaise) :
Spiced whelks : 10€ Periwinkles : 11€ Madagascan Prawns : 11€

Live langoustines cooked in seawater (depending on availability) : 23€ per person
300g of live langoustines (mixed sizes)

Seafood Plate : 23€ per person
3 oysters, 120g of langoustines cooked in seawater, 5 prawns, periwinkles, and whelks

Seafood Platter : 52€ per person
3 Oysters, 200g of langoustines cooked in seawater, ½ crab or ½ spider crab (seasonal),
100g of shrimp, clams, periwinkles, spiced whelks

Royal Seafood Platter : 72€ per person
Minimum 2 people - Order 24h in advance
½ Breton lobster (~250g/person), 3 oysters, 200g langoustines cooked in seawater,
½ crab or ½ spider crab (seasonal), 100g of shrimp, clams, periwinkles, spiced whelks

STARTERS

Local Razor Clams with Garlic and Parsley (subject to availability) : 18€

Asparagus & Crab : 18€
Poached green asparagus, crab meat, lovage oil mayonnaise, smoked fish roe, crispy kadaif

Wild Sea Bream : 18€
Olive oil-poached medallion with garlic and herbs, crispy tomato tartlet from Les Jardins de Saint-Hilaire, smoked Greek yogurt

Foie Gras from Vendée : 19€
Torchon-style semi-cooked foie gras, artichoke variations, Kalamata olives, homemade walnut bread

LA CARTE

FISH

Local Pollack*: 27€
Lightly cooked to a pearly finish, samphire cream and stuffed razor clams

Turbot : 33€
Pan-seared fillet, brown butter, hollandaise espuma, citrus and fresh herbs

Orecchiette & Shellfish : 29€
Al dente orecchiette pasta with roasted garlic cream and seasonal shellfish
(cockles, clams, prawns, mussels, and langoustines depending on availability)

MEAT

Salers Beef Tenderloin & Homemade Fries : 32€
Herb butter with tarragon (maître d'hôtel butter)

The Sloop Burger & Homemade Fries : 21€
Crispy chicken, romaine lettuce, Olivier tomatoes, and Caesar sauce

Free-range pork from Brittany* : 28€
Entrecôte-style cut, slow-cooked at low temperature, barbecue-style jus, and confit tomatoes

*Dish served with seasonal vegetables and daily garnishes, depending on availability

CHEESE & DESSERTS

Cheese Plate : 12€
Selection of Aged Cheeses – Maison Beillevaire - small salad and seasonal chutney

All Chocolate : 12€
Milk chocolate entremet, caramelized hazelnuts, madeleine sponge cake, and a small frozen parfait

Peach, Nectarine, or Apricot (depending on the season) : 12€
Light peach mousse, lemongrass biscuit, Vendée beer gel, and ginger caramel

Flower Power : 13€
Financier cake, red berry tartare, raspberry marshmallow, vanilla whipped cream, and herb-infused foam (siphon)

Chocolate & Pistachio : 13€
Light 64% chocolate mousse, whipped ganache, caramelized pistachios, ice cream, and sponge cake

MENU

DAILY MENU : 39€

Check the board for today's menu : one starter, one main dish, one dessert
(Vegetarian menu available)

PLEASURE MENU : 49€

Asparagus & Crab
Poached green asparagus, crab meat, lovage oil mayonnaise, smoked fish roe, crispy kadaif

Or

Foie Gras from Vendée
Torchon-style semi-cooked foie gras, artichoke variations, Kalamata olives, homemade walnut bread

Local Pollack*
Lightly cooked to a pearly finish, samphire cream and stuffed razor clams

Or

Free-range pork from Brittany*
Entrecôte-style cut, slow-cooked at low temperature, barbecue-style jus, and confit tomatoes

All Chocolate
Milk chocolate entremet, caramelized hazelnuts, madeleine sponge cake, and a small frozen parfait

Or

Peach, Nectarine, or Apricot (depending on the season)
Light peach mousse, lemongrass biscuit, Vendée beer gel, and ginger caramel

*Dish served with seasonal vegetables and daily garnishes, depending on availability

OUR LOCAL PARTNERS

Thank You to our local suppliers, our daily partners who share our commitment to quality:
Fruits & Vegetables: Olivier from Les Jardins de Saint-Hilaire
Seafood: Julien from Vendée Crustacés
Fish: David from Berjac
Meat: Stéphane from Anjou Vendée Viandes
Microgreens: Christophe from La Gaillarde
Bread: Frédéric from Moulin de la Chaume

ALLERGENS

Do you have a food allergy ? Please inform us when placing your order.
Our team can also provide you with the list of allergens contained in our dishes.

All our beef is of French origin.
Please note that payments by cheque are no longer accepted. Thank you for your understanding.