

LA CARTE

APERITIV BOARD

Fish rillettes	3,00 €
Vendée ham chiffonade	3,00 €
Coriander & lime hummus	3,00 €
Tuna tataki with black sesame	4,00 €
Dry sausage	5,00 €
Cheese	4,00 €

TO START

Tarte tatin of tomatoes, heart of Burrata, balsamic and pine nuts	11,00 €
6 oysters Yvan Avril	11,00 €
Sarter Grand Large : see suggestion	

Tuna crudo, orange, exotic fruit vinaigrette and wasabi mayonnaise	13,00 €
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SALAD

Caesar salad: poultry supreme, croutons, parmesan, Caesar sauce and salad	17,00 €
Heirloom tomato salad, Burrata, toasted bread & basil	18,00 €

SEA SIDE

Fish Le Grand Large : see suggestion

Back of Maigre label Rouge, garlic crust, walnuts, dried tomatoes, garlic cream & Grenailles potatoes	24,00 €
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VEGETABLES

Millet with vegetables, yogurt and coriander sauce	16,00 €
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MEAT SIDE

Burger : Homemade buns, chopped steak, paprika sauce, cheddar, fried onions and homemade fries	19,50 €
Butcher's piece : see suggestion	

Poultry supreme with sage, Vendée ham crickets & creamy celery	19,00 €
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CHEESES

Plate of 4 cheeses	11,00 €
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DESSERT

Madeleine, Tonka whipped cream, vanilla ice cream Air Marin and chocolate sauce	11,00 €
Finger of Steusel, hibiscus cream and fresh seasonal fruits	10,00 €
Lemon and praline tartlet, homemade thyme ice cream	12,00 €
Coffee or tea (+ 1€) & assortment of delicacies	12,00 €

MENU DU GRAND LARGE

Starter, main course & dessert 36,00 €

Starter Grand Large : see the suggestion

or

Melon gazpacho with verbena & Vendée ham

or

5 oysters - Yvan Avril

Fish Grand Large : see the suggestion

or

Poultry supreme with sage, Vendée ham crickets & creamy celery

3 cheeses

or

Honey and Summer Fruits Crackers

or

« Parfait » iced with chocolate

Children's menu (- 10 years old)

A drink, main course & dessert 13,00 €

Minced steak or fish

Homemade fries or vegetables

Chocolate cake

Or 2 scoops of ice cream Air Marn

Fruit juice 25cl or water with sirop Monin 25cl

