

Close to home, our local producers

Fish and shellfish

Xavier Tromeur, small-scale fishing, bought at auction in the port of Lorient (85 km)

Jean-Sebastien Brière, Brière mytiliculture in Penestin (4 kms)

Oysters

Philippe Le Gal, oyster farmer in Port Groix Surzur (15 kms)

Pigeons

Mathieu Anezo, breeder in Mesquer (35 kms)

Poultry

David Etrillard, poultry farmer, « Ferme du Rahun », La Gacilly (48 kms)

Pigs and Lambs

Pierre-Yves Floch and Jean-Michel Tatard breeders, les 2 villages in Muzillac (5 kms)

Hay, Buckwheat, Oils

Fabienne and Rémy Gicquel, producers at Saint-Gonnery (90 kms)

Vegetables and eggs

Rouxel family, producers and breeders, « ferme du Goulet in Rieux » (37 kms)

Goat's milk cheese

« Les vaches nous rendent chèvres » farm in Molac (30kms)

Delphine Deck, breeder and cheese-maker, Ferme de l'Aubépine, Surzur (15 km)

Cow's milk cheeses

Gaelle and René Sonney, « Ker Oga » cheese farm in Saint-Martin sur Oust (38 kms)

Lydie and Vincent Joyeux, Kervihan cheese farm in Locoal Mendon (61 km)

Sophie Ducastel, crèmerie de Sophie in Arzal (11 kms)

Pierre Moriceau and Robin Arnaud, Bodreguin farm in Questembert (18kms)

Honey

Mathieu Audo in Saint-Jean Brevelay (50 kms)

Beef and veal

Veronique et Guillaume, « Ferme de l'Etang » in Arradon (38kms)

Maxime Nouail Maitre et cuisinier de France

Land and sea starters

Organic egg, girolles, chicken jus and Bellota ham	33€
Seared foie gras from Lanvaux, shortbread, farmhouse cream and strawberry godinette sorbet	33€
Carpaccio of langoustines, peas and shellfish, green crab vinaigrette	36€
Mussels from Dumet Island Beer sauce	29€
Whole langoustines with mayonnaise	45€
Hollow oysters N°2 from the ria de Penerf farmed by Philippe Le Gal (12 pieces)	27€
Flat oysters matured in Port Groix by Philippe Le Gal (6 pieces)	31€

Blue lobster in all its forms

Lobster salad, young vegetables, shellfish sauce	45€
Blue lobster carpaccio, served with lobster ice cream	45€
Lobster glazed in Kari Gosse jelly, vegetables*	85€
Lobster with churned butter, sauce coraille and tagliatelle (traditional recipe) *	85€

Local wild fish and shellfish

Seabass in crust salt, béarnaise sauce	per person	43€
John Dory fish, artichoke and chorizo, bone fish jus		42€
Roasted seabass, beetroot, seaweed, and shellfish cream beer		42€
Cooked and raw langoustine, spiced consommé		42€
Seafood platter with lobster (order 48 hours in advance)*	per person	140€
Roasted crayfish from Brittany (900 gr) for 2 *		160€

Our local market gardeners

Vegetables gaspacho	18€
Garden vegetables au naturel, fleur de sel	22€

Morbihan cheeses from our producers

18€

Inspirations from our pastry chef

<i>Rice pudding, caramelized puffed rice with strawberries, lemon grass ice cream</i>		<i>19€</i>
<i>Grand Marnier soufflé, grapefruit and timut pepper sorbet</i>		<i>19€</i>
<i>Raspberry lingot flavoured with tarragon, pink praline powder</i>		<i>19€</i>
<i>« Paris Billiers » celebration with buckwheat, buckwheat ice cream (for 2)</i>	<i>per person</i>	<i>19€</i>
<i>Assortment of sorbets and ice creams</i>		<i>16€</i>

* All asterisks are subject to a supplement on the half-board and 'Romance' packages.

Including 10% VAT and service

A list of substances and products causing allergies or intolerances is available on the menu.

Our Seasonal Menu

88 €

Foie gras

seared, shortbread, farmhouse cream and strawberry godinette sorbet

Or

Carpaccio of langoustines

peas and shellfish, green crab vinaigrette

Or

Oysters

hollow N°2 from the ria de Peneerf farmed by Philippe Le Gal (9 pieces)

Seabass

beetroot, seaweed and shellfish cream beer

Or

John dory

artichoke and chorizo, bone fish jus

Or

Langoustines

cooked and raw, spiced consommé

Cheeses

from our Morbihan producers

Grand Marnier soufflé

grapefruit and timut pepper sorbet

Or

Rice pudding

caramelised puffed rice with strawberries

lemon grass ice cream

Or

Raspberry lingot

flavoured with tarragon

pink praline powder

Back from the market

46 €

At lunch time only, except Sundays and bank holidays

Starter - Main course - Desert

Suggestions according to arrivals

Confidence Menu ☆

123 €

Seven courses

To celebrate the best of Maxime Nouail's cuisine

Served for all guests

Wines in harmony

wine Pairing Three glasses 33 €

wine Pairing Seven glasses 60 €

(taxes included 20%)

Five-courses Lobster Menu ☆ *(from two people) 123 € per person*

*Upon availability, we recomend a big
lobster to share (around 1.3 Kg for two people)*

Lobster salpicon, coral biscuit and bisque

Lobster shoulder, vegetables ravioli, tomato jus

Lobster claws, green peas, lobster jus

Roasted lobster with salted butter, sauce corail

*Pineapple braised in 7 spices, steamed white egg,
lobster ice cream*