

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 Maître et cuisinier de France

Land and sea starters

<i>Organic egg, wild mushrooms, chicken jus and Bellota ham</i>	33€
<i>Seared foie gras from Lanvaux served in a warm consommé, cabbage medley</i>	33€
<i>Cooked and raw scallops, squashes, chestnuts, citrus fruits</i>	36€
<i>Poached abalone in a vegetable and sake broth, hazelnut jus, celery</i>	32€
<i>Whole langoustines with mayonnaise</i>	45€
<i>Hollow oysters N°2 from the ria de Penerf farmed by Philippe Le Gal (12 pieces)</i>	27€
<i>Flat oysters matured in Port Groix by Philippe Le Gal (6 pieces)</i>	31€

Blue lobster in all its forms

<i>Lobster salad, vegetables, shellfish sauce</i>	49€
<i>Blue lobster carpaccio, served with lobster ice cream</i>	45€
<i>Thermidor lobster and vegetables *</i>	90€
<i>Lobster with churned butter, sauce coraille and tagliatelle (traditional recipe) *</i>	90€

Local wild fish and shellfish

<i>Seabass in crust salt, béarnaise sauce (for 2)</i>	<i>per person</i>	45€
<i>Roasted scallops, carrots variation, breton whisky</i>		42€
<i>Roasted John Dory and squid served in a spicy coconut broth</i>		42€
<i>Roasted pigeon à la Rossini, crushed and smoked potatoes, thyme sauce</i>		42€
<i>Seafood platter with lobster (order 48 hours in advance) *</i>	<i>per person</i>	140€
<i>Roasted crayfish from Brittany (900 gr) for 2 *</i>		168€

Our local market gardeners

<i>Velouté of squash, chestnuts and wild mushrooms</i>	18€
<i>Garden vegetables au naturel, fleur de sel</i>	22€

Morbihan cheeses from our producers

18€

Inspirations from our pastry chef

<i>Cider poached apple, almond crisp, Earl Grey and lemon sorbet</i>	19€
<i>Muscovado caramel soufflé, passion fruit sorbet, orange et ginger</i>	19€
<i>Pear and yuzu vacherin, caramelised pecan and praliné</i>	19€
<i>« Paris Billiers » celebration with buckwheat, buckwheat ice cream (for 2)</i>	<i>per person</i> 19€
<i>Assortment of sorbets and ice creams</i>	16€

Our Seasonal Menu

88 €

Poached abalone

in a vegetable and sake broth, hazelnut jus, celery

Or

Cooked and raw scallops

squashes, chestnuts, citrus fruits

Or

Oysters

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

Roasted scallops

carrots variation, breton whisky

Or

John Dory and squid

roasted and served in spicy coconut broth

Or

Pigeon

A la Rossini, crushed and smoked potatoes, thyme sauce

Cheeses

from our Morbihan producers

Cider poached apple

almond crisp, Earl grey and limon sorbet

Or

Muscovado caramel soufflé

Passion fruit sorbet, orange and ginger

Or

Pear and yuzu vacherin

caramelised pecan, praliné

Back from the market 48 €

At lunch time only, except Sundays and bank holidays

Starter - Main course - Desert

Suggestions according to arrivals

Confidence Menu 128 € ★

Seven courses

To celebrate the best of Maxime Nouail's cuisine

Served for all guests

Wines in harmony

wine Pairing Three glasses 37 €

wine Pairing Seven glasses 68 €

(taxes included 20%)

Five-courses Lobster Menu★ *(from two people) 128 € per person*

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

Lobster salpicon, coral biscuit and bisque

Lobster shoulder, vegetables ravioli, cucurbits jus

Lobster claws, carrots and seaweeds, lobster jus

Roasted lobster with salted butter, sauce corail

*Pineapple, pink peppercorn condiment and mint, bergamot broth
lobster ice cream*

** 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