

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, wild mushrooms, chicken jus and Bellota ham	33€
Seared foie gras from Lanvaux served in a warm consommé, cabbage medley	33€
Cooked and raw scallops, squashes, chestnuts, citrus fruits	36€
Poached abalone in a vegetable and sake broth, hazelnut jus, celery	32€
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, vegetables, shellfish sauce	49€
Blue lobster carpaccio, served with lobster ice cream	45€
Thermidor lobster and vegetables *	90€
Lobster with churned butter, sauce coraïlle and tagliatelle (traditional recipe) *	90€

Local wild fish and shellfish

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

Our local market gardeners

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

Morbihan cheeses from our producers

18€

Inspirations from our pastry chef

Cocoa nib shortbread, Caribbean chocolate cream, passion fruit-orange-ginger sorbet,	19€
Imperial mandarine soufflé, sorbet and cardamom with vanilla sauce	19€
Soft chestnut biscuit, caramelized pear with eau de vie, chestnut crumble	19€
« Paris Billiers » celebration with buckwheat, buckwheat ice cream (for 2)	per person
Assortment of sorbets and ice creams	19€
	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

À la Rossini, crushed and smoked potatoes, thyme sauce

Cheeses

from our Morbihan producers

Cocoa nib shortbread

*Caribbean chocolate cream,
passion fruit-orange-ginger sorbet*

Or

Imperial mandarine soufflé

sorbet and cardamom with vanilla sauce

Or

Soft chestnut biscuit

caramelized pear with eau de vie, chestnut crumble

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 recomend 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