

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, blond mushrooms velouté and truffle shavings	33€
Cubes of foie gras from Lanvaux Landes, wine poached pear, spicy chantilly	33€
Crispy langoustines, leek, shellfish espuma with buttermilk	36€
Octopus salad with fresh herbs, lentils and piquillo condiment	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, raw and cooked vegetables, rapeseed oil vinaigrette with shellfish reduction	49€
Roasted lobster medallions with foaming butter, head jus with sherry wine *	55€
Lobster with churned butter, sauce coraille and tagliatelle (traditional recipe) *	90€

Local wild fish and shellfish

Roasted monkfish on the bone, seasonal vegetables served with fish soup (for 2)	per person	45€
Line-caught pollock, shellfish marinière, fresh seaweed, beurre blanc		42€
Roasted scallops, beetroot, citrus fruits, Sichuan pepper		42€
Roasted pigeon breast in a buckwheat crust, offal ravioli and carrots with Galaad whisky		42€
Seafood platter with lobster (order 48 hours in advance) *	per person	140€

Our local market gardeners

Parmentier velouté, grilled leeks and melting potatoes	18€
Garden vegetables au naturel, fleur de sel	22€

Morbihan cheeses from our producers

18€

Inspirations from our pastry chef

Tarragon crèmeux, olive oil sponge, mandarin juice and sorbet	19€	
Chocolate soufflé, passion fruit, orange and ginger sorbet	19€	
Hazelnut shortbread, yuzu lemon cream, fromage blanc ice cream	19€	
« Paris Billiers » celebration with buckwheat, buckwheat ice cream (for 2)	per person	19€
Assortment of sorbets and ice creams	16€	

Our Seasonal Menu

88 €

Cubes of foie gras

from Lanvaux Landes, wine poached pear, spicy chantilly

Or

Crispy langoustines

leek, shellfish espuma with buttermilk

Or

Octopus salad

with fresh herbs, lentils and piquillo condiment

Roasted scallops

beetroot, citrus fruits, Sichuan pepper

Or

John Dory and squid

roasted and served in spicy coconut broth

Or

Roasted pigeon breast in a buckwheat crust

offal ravioli and carrots with Galaad whisky

Cheeses

from our Morbihan producers

Tarragon crèmeux

olive oil sponge, mandarin juice and sorbet

Or

Chocolate soufflé

passion fruit, orange and ginger sorbet

Or

Hazelnut shortbread

yuzu lemon cream, fromage blanc ice cream

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)*

*Creamy lobster bique

*Lobster shoulders, young vegetables, lobster vinaigrette

*Lobster claws, carrots and seaweed, shellfish jus with sherry

*Roasted lobster with salted butter, sauce corail

Citrus ravioli with velouté, 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*