

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)

Wine

Loic Fourure, « La vigne et l'abeille » à Theix-Noyalo (13kms)

Maxime Nouail Maitre et cuisinier de France

Land and sea starters

Organic egg, wild mushrooms, peas velouté, broad beans and Bellota jam, chicken jus	33€
Pan-seared foie gras, green asparagus, rocket salad and pine nuts, duck gastrique	33€
Crispy langoustines with buckwheat, leek, shellfish espuma with buttermilk	36€
Beef and oyster tartare, seaweed and coastal herbs, iodized ice	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	62€
Roasted lobster medallions with foaming butter, head jus with sherry wine *	72€
Lobster with churned butter, sauce coraille and tagliatelle (traditional recipe) *	102€

Local wild fish and shellfish

Catch of the day to share, grilled white asparagus and citrus, yuzu hollandaise	per person	45€
Roasted brill, morels and spring vegetables, fish bone and Savagnin cream		42€
Roasted John Dory fillet, variations of apple and celery, shellfish, mariniere foam		42€
Lamb cooked two ways, flame-grilled and roasted, zaatar polenta, young carrots, lamb jus		42€
Seafood platter with lobster (order 48 hours in advance) *	per person	140€

Our local market gardeners

Duo of white and green asparagus, citrus, seaweed hollandaise	18€
Garden vegetables au naturel, fleur de sel	22€

Morbihan cheeses from our producers

18€

Inspirations from our pastry chef

Kremming cream, pecan biscuit and orange, roasted coffee ice cream	19€	
Chocolate soufflé, passion fruit, orange and ginger sorbet	19€	
Milk chocolate Jivara, aloe vera jelly and exotic fruit sorbet	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 €

Beef and oyster tartare

Seaweed and coastal herbs, iodized ice

Or

Crispy langoustines

with buckwheat, leek, shellfish espuma with buttermilk

Or

Duo of withe and green asparagus

citrus, seaweed hollandaise

Roasted brill

morels and spring vegetables, fish bone jus and Savagnin cream

Or

Roasted John Dory fillet

*variations of apple and celery
shellfish, mariniere foam*

Or

Lamb cooked two ways

*Flame-grilled and roasted
Zaatar polenta, young carrots and lamb jus*

Cheeses

from our Morbihan producers

Kremming cream

pecan biscuit and orange, roasted coffee ice cream

Or

Chocolate soufflé

passion fruit, orange and ginger sorbet

Or

Milk chocolate Jivara

Aloe vera jelly and exotic fruit sorbet

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) 140 € 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, artichoke purée with kombu, artichokes à la barigoule

*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*