

# *Close to home, our local producers*

## *Fish and shellfish*

Xavier Tromeur artisanal fishing, landed at the auction market of the port of Lorient (85 kms)

Jean-Sébastien Brière, mussel farming in Pénestin (4 kms)

Terre Azur, auction markets of La Turballe and Le Croisic (25 kms)

Top Atlantique, Keroman auction in Lorient (68 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 Tataré breeders, les 2 villages in Muzillac (5 kms).

## *Hay, Buckwheat, Oils*

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

## *Vegetables and eggs*

Famille Rouxel producers and breeders, ferme du Goulet in Rieux (37 kms)

Apolline et Damien Rio, producers, le pré de la fontaine in Marzan (17 kms)

Les Biaux légumes, market gardeners in Caden (20 kms)

Bigoud, market gardeners in La torche (176 kms).

## *Cheeses*

Gaëlle et René Sonney, « ferme de Ker Oga » (cow) in Saint-Martin sur Oust (38 kms)

Lydie et Vincent Joyeux, « ferme de Kervihan » (cow) in Locoal Mendon (61 kms)

Sophie Ducastel, « crèmerie de Sophie » (cow) in Arzal (11 kms)

Pierre Moriceau et Robin Arnaud, « ferme de Bodreguin » (cow) in Questembert (18kms)

Gaël, farmer and cheesemaker, « ferme de la Mouterie » (ewe) in Sulniac (29 kms)

Stéphanie et Maxime, « Les vaches nous rendent chèvres » (goat) in Molac (30kms).

## *Honey*

Mathieu Audo in Saint-Jean Brevelay (50 kms).

## *Beef and veal*

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

## *Bread*

La grand du boulanger, organic artisan baker, in Theix-Noyal (18 kms).

## *Wine*

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

And any more...

## 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, strawberries jus	33€
Herb-crusted langoustines with coastal botanicals, caviar and seaweed, bean velouté	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 Pennerf 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, marinere 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	33€
Garden vegetables au naturel, fleur de sel	22€

### Morbihan cheeses from our producers

18€

### Inspirations from our pastry chef

Kremmig cream, pecan biscuit and orange, roasted coffee ice cream	19€	
Grand Marnier and orange soufflé, peppered grapefruit juice 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*

## *Herb-crusted langoustines with coastal botanicals*

*caviar and seaweed, bean velouté*

*Or*

## *Duo of white and green asparagus*

*citrus, seaweed hollandaise*

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## *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*

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## *Cheeses*

*from our Morbihan producers*

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## *Kremmig cream*

*pecan biscuit and orange, roasted coffee ice cream*

*Or*

## *Grand Marnier and orange soufflé*

*Peppered grapefruit juice 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 € <sup>★</sup>*

*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 <sup>★</sup> (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  
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*Lobster shoulders, young vegetables, lobster vinaigrette  
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*Lobster claws, artichoke purée with kombu, artichokes à la barigoule  
\*\*\*\*\**

*Roasted lobster with salted butter, sauce corail  
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*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*