

# *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 Tatard breeders, les 2 villages in Muzillac (5 kms).

## *Hay, Buckwheat, Oils*

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

## *Fruit and vegetables*

Famille Rouxel, producers, 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)

## *Cheeses and eggs*

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

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 (18 kms)

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

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

## *Honey*

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

## *Beef and veal*

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

## *Bread*

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

And any more...

# Maxime Nouail Maître et cuisinier de France

## Land and sea starters

Chawanmushi, grilled langoustine, shellfish, light foam	33€
Foie gras terrine, strawberries and rhubarb in variations	36€
Bluefin tuna tataki, tosazu vinaigrette, cucumber, fresh cow's cheese	33€
John Dory ceviche, peas and ice cream, radish condiment, tangy vinaigrette	33€
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€
Breton lobster medallion served in a lighty smoked nage, seasonal vegetables, fresh herbs *	62€
Lobster with churned butter, sauce coral and tagliatelle (traditional recipe) *	102€

## Dishes to share

Catch of the day, artichokes and seaweed, yuzu hollandaise	per person	45€
Seafood platter with lobster (order 48 hours in advance) *	per person	140€
Roasted Brittany spiny lobster (approximately 900g) *	for 2 persons	175€
Butcher's cut selected from our producers	per person	45€

## Local wild fish and shellfish

Roasted Line-caught sea bass, shellfish marinière, caviar, crispy skin	42€
Confit turbot at 48°, summer vegetables prepared in various ways, thyme infused bone jus	42€
Veal noisette, grilled sardines, artichokes à la barigoule, chorizo jus	42€

## Our local market gardeners

Goat's cheese panna cotta, tomato textures, basil infused oil	32€
Garden vegetables tartlet	22€

## Morbihan cheeses from our producers

18€

## Inspirations from our pastry chef

Warm lemon soufflé, limoncello, blackcurrant sorbet	19€	
Marzan strawberries sablé, scented with lemongrass	19€	
Guanaja milk chocolate, raspberry and hibiscus 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 €

## *Bluefin tuna tataki*

*tosazu vinaigrette, cucumber, fresh cow's cheese*

Or

## *Langoustine*

*grilled, chawanmushi, shellfish, light foam*

Or

## *Goat's cheese panna cotta*

*tomato texture, basil infused oil*

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## *Roasted line-caught sea bass*

*shellfish marinière, caviar, crispy skin*

Or

## *Confit turbot at 48°*

*summer vegetables prepared in various ways*

*thyme infused bone jus*

Or

## *Veal noisette and grilled sardines*

*artichokes à la barigoule, chorizo jus*

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## *Cheeses*

*from our Morbihan producers*

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## *Warm lemon soufflé*

*limoncello, blackcurrant sorbet*

Or

## *Marzan strawberries sablé*

*Scented with lemongrass*

Or

## *Guanaja milk chocolate*

*raspberry and hibiscus 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 bisque  
\*\*\*\*\**

*Lobster shoulders, young vegetables, lobster vinaigrette  
\*\*\*\*\**

*Lobster claws, artichoke purée with kombu, artichokes à la barigoule  
\*\*\*\*\**

*Roasted lobster with salted butter, sauce corail  
\*\*\*\*\**

*Almond milk blancmanger, caramelised apricots, lobster shell 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*