

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)

Gaelle 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-Noyalo (18 kms).

And any more...

Maxime Nouail Maître et cuisinier de France

Land and sea starters

<i>Chawanmushi, grilled langoustine, shellfish, light foam</i>	33€
<i>Foie gras terrine, strawberries and rhubarb in variations</i>	36€
<i>Bluefin tuna tataki, tosaizu vinaigrette, cucumber, fresh cow's cheese</i>	33€
<i>John Dory ceviche, peas and ice cream, radish condiment, tangy vinaigrette</i>	33€
<i>Whole langoustines with mayonnaise</i>	45€
<i>Hollow oysters N°2 from the ria de Penerf farmed by Philippe Le Gal (12 pieces)</i>	27€
<i>Flat oysters matured in Port Groix by Philippe Le Gal (6 pieces)</i>	31€

Blue lobster in all its forms

<i>Lobster salad, raw and cooked vegetables, rapeseed oil vinaigrette with shellfish reduction *</i>	62€
<i>Breton lobster medallion served in a lightly smoked nage, seasonal vegetables, fresh herbs *</i>	62€
<i>Lobster with churned butter, sauce coral and tagliatelle (traditional recipe) *</i>	102€

Dishes to share

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

Local wild fish and shellfish

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

Our local market gardeners

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

<i>Morbihan cheeses from our producers</i>	18€
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Inspirations from our pastry chef

<i>Warm lemon soufflé, limoncello, blackcurrant sorbet</i>	19€
<i>Marzan strawberries sablé, scented with lemongrass</i>	19€
<i>Guanaja milk chocolate, raspberry and hibiscus sorbet</i>	19€
<i>« Paris Billiers » celebration with buckwheat, buckwheat ice cream (for 2)</i>	per person 19€
<i>Assortment of sorbets and ice creams</i>	16€

Our Seasonal Menu

91 €

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

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

Cheeses

from our Morbihan producers

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 51 €

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 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