



Le Sloop

Restaurant

OUR PHILOSOPHY

“Maitre Restaurateur” for over ten years, Guillaume Drion and his team prepare everything in-house using raw, unprocessed ingredients. Here, it’s all about authenticity : local, seasonal, and often organic products, for a cuisine that is simple, healthy, and full of flavor.

We’re passionate about sharing the best of our terroir—and the people who bring it to life : market gardeners, fishermen, farmers, winemakers...

At your table: vegetables from Olivier of Les Jardins de Saint-Hilaire, grown in former salt marshes that reveal the richness of this demanding land; Christophe’s vibrant microgreens, cultivated at the urban farm La Gaillarde in Le Girouard; ultra-fresh seafood carefully selected by the Merceron family in Sion-sur-l’Océan: seasonal shellfish and crustaceans... and many other passionate artisans who bring meaning to every dish.

Sometimes our inspiration takes us further afield: Bourbon vanilla, passion fruit... always selected with care. And if something is missing from the menu, it’s because we respect the seasons. Let yourself be surprised by our daily specials.

Abigaëlle Herrero and the entire team are here to guide you, advise you, and tailor every detail to your preferences and needs (allergies, dietary requirements, etc.).

Take a seat, savor the moment... and enjoy your meal !

LA CARTE



SEAFOOD



Oysters n°3 from La Guitière

6 oysters : 14€

9 oysters : 18€

12 oysters : 24€

Local Razor Clams with Garlic and Parsley (subject to availability) : 18€

Seafood Platter : 52€ per person

Order 24h in advance

Oysters, langoustines cooked in seawater, ½ crab or ½ spider crab (seasonal), shrimp, clams, periwinkles, spiced whelks

Royal Seafood Platter : 72€ per person

Minimum 2 people - Order 24h in advance

½ Breton lobster (~250g/person), oysters, langoustines cooked in seawater,

½ crab or ½ spider crab (seasonal), shrimp, clams, periwinkles, spiced whelks

STARTERS



Asparagus & Crab : 18€

Poached Loire Valley asparagus, crab meat, lovage oil mayonnaise, smoked fish roe, crispy kadaif

Wild Sea Bream : 18€

Olive oil-poached medallion with garlic and herbs, crispy tomato tartlet from Les Jardins de Saint-Hilaire, smoked Greek yogurt

Foie Gras from Vendée : 19€

Torchon-style semi-cooked foie gras, artichoke variations, Kalamata olives, homemade walnut bread

FISH



Local Pollack*: 27€

Lightly cooked to a pearly finish, samphire cream and stuffed razor clams

Turbot : 33€

Pan-seared fillet, brown butter, hollandaise espuma, citrus and fresh herbs

Orecchiette & Shellfish : 29€

Al dente orecchiette pasta with roasted garlic cream and seasonal shellfish

(cockles, clams, prawns, mussels, and langoustines depending on availability)

*Dish served with seasonal vegetables and daily garnishes, depending on availability

LA CARTE



MEAT



Salers Beef Tenderloin & Homemade Fries : 32€
Herb butter with tarragon (maitre d'hôtel butter)

The Sloop Burger & Homemade Fries : 21€
Crispy chicken, romaine lettuce, Olivier tomatoes, and Caesar sauce

Free-range pork from Brittany* : 28€
Entrecôte-style cut, slow-cooked at low temperature, barbecue-style jus, and confit tomatoes

*Dish served with seasonal vegetables and daily garnishes, depending on availability

CHEESE & DESSERTS



Cheese Plate : 12€
Selection of Aged Cheeses – Maison Beillevaire – small salad and seasonal chutney

All Chocolate : 12€
Milk chocolate entremet, caramelized hazelnuts, madeleine sponge cake, and a small frozen parfait

Peach, Nectarine, or Apricot (depending on the season) : 12€
Light peach mousse, lemongrass biscuit, Vendée beer gel, and ginger caramel

Flower Power : 13€
Financier cake, red berry tartare, raspberry marshmallow, vanilla whipped cream, and herb-infused foam (siphon)

Chocolate & Pistachio : 13€
Light 64% chocolate mousse, whipped ganache, caramelized pistachios, ice cream, and sponge cake

DAILY MENU : 39€



Check the board for today's menu : one starter, one main dish, one dessert
(Vegetarian menu available)

MENU



PLEASURE MENU : 49€

Asparagus & Crab

Poached Loire Valley asparagus, crab meat, lovage oil mayonnaise, smoked fish roe, crispy kadaif

Or

Foie Gras from Vendée

Torchon-style semi-cooked foie gras, artichoke variations, Kalamata olives, homemade walnut bread

Local Pollack*

Lightly cooked to a pearly finish, samphire cream and stuffed razor clams

Or

Free-range pork from Brittany*

Entrecôte-style cut, slow-cooked at low temperature, barbecue-style jus, and confit tomatoes

All Chocolate

Milk chocolate entremet, caramelized hazelnuts, madeleine sponge cake, and a small frozen parfait

Or

Peach, Nectarine, or Apricot (depending on the season)

Light peach mousse, lemongrass biscuit, Vendée beer gel, and ginger caramel

*Dish served with seasonal vegetables and daily garnishes, depending on availability

OUR LOCAL PARTNERS

Thank You to our local suppliers, our daily partners who share our commitment to quality:

Fruits & Vegetables: Olivier from Les Jardins de Saint-Hilaire

Seafood: Julien from Vendée Crustacés

Fish: David from Berjac

Meat: Stéphane from Anjou Vendée Viandes

Microgreens: Christophe from La Gaillarde

Bread: Frédéric from Moulin de la Chaume

ALLERGENS



Do you have a food allergy ? Please inform us when placing your order.

Our team can also provide you with the list of allergens contained in our dishes.

All our beef is of French origin.

Please note that payments by cheque are no longer accepted. Thank you for your understanding.