

MENU



Our chef, **Guillaume DRION « Maître Restaurateur »** will introduce you to a healthy cuisine that respects French culinary traditions.

SEA FOOD (To order 24h in advance)

Seafood Platter (price per person.)	48€
Oysters, Langoustines, ½ tourteau ou ½ Spider crab (according to the season), Shrimps, Clams, Winkles, Whelks	
Royal Seafood Platter (price per person.)	69€
<i>For 2 pers. minimum</i>	
½ Lobster (+/- 250g par pers.), oysters, live langoustines cooked in seawater, ½ Crab or ½ Spider crab (according to the season), Shrimps, Clams, Winkles, Whelks	

STARTERS

Oysters (size n°3) from LA GUITTIERE					
6 Oysters	14€	9 Oysters	18€	12 Oysters	24€
The Razor Clams (depending on availability)				18 €	
Cooked « à la Sablaise », stuffed with garlic and fresh herbs					
The Tuna				18 €	
In gravelax, lemongrass and ginger, pickled vegetables and creamy tomatoes form « Jardins de Saint Hilaire »					
The Foie gras				19 €	
Semi-cooked in a tea towel with thyme flower, apricot-bergamot jelly, homemade bread and chutney					
The Blue Lobster				24 €	
Lobster ravioli with small vegetables and green crab bisque with parsley					
The Caviar from Aquitaine (10gr)				30 €	
Organic poached egg, fingerbreads and herb oil					

MAIN COURSES

The Squids (depending on availability)	24 €
Quickly cooked on the plancha, tomatoes and Iberian chorizo	
The Sea Bass	26 €
Cooked on one side, calamansi lemon foam	
The Cotriade	26 €
Trilogy of fishes, siphon of shellfish with fresh herbs, iodized cromesquis	
The Breton Saint-Pierre	30 €
Just pan-fried, stuffed razor clam and edamame condiment with seaweed	
The Duckling	25 €
Fillet, grilled on the plancha and chimichurri sauce	
The Filet of Beef (Meat Breed) 180g VBF on the plancha	26 €
Served with « Maître d'hôtel » butter & homemade French fries	
The heart of Sweetbread	32 €
Pan-fried "meunière style" and short gravy	

All our dishes are served with the vegetables of the day, depending on the season and the market's availabilities

The Sloop's Burger	20 €
Crispy chicken fillet, smoked cheddar, red onions, lettuce and creamy garlic and cumin Served with homemade fries	

*Do you suffer from allergies ? Please tell us about them.
Our team will give you all the information you need about allergens.
The origins of the meats on the menu can be consulted at the front desk.*

CHEESE ET DESSERTS

Cheese Selection of mature cheeses from "BEILLEVAIRE", salad and seasonal chutney	12 €
Peach Pavlova Poached peaches with verbena, Bourbon vanilla whipped cream, meringue and sorbet	11 €
Almonds & Red Fruits ✓ ✂ Almond tuile and cream, red fruit compote and Sengana strawberry sorbet	11 €
The Cluizel Chocolate Crispy all-chocolate finger, whipped ganaches and rock icing	12 €
White Peanuts Bavarois and soft biscuit, caramelized peanuts, ginger white chocolate	12 €

MENUS

DAILY MENU 36 €

Menu inspired by the chef, to be discovered on site

« PLAISIR » MENU 49 €

The Tuna

In gravelax, lemongrass and ginger, pickled vegetables and creamy tomatoes from « Jardins de Saint Hilaire »

Ou

The Foie gras

Semi-cooked in a tea towel with thyme flower, apricot-bergamot jelly, homemade bread and chutney

The Sea Bass

Cooked on one side, calamansi lemon foam

Ou

The Duckling

Fillet, grilled on the plancha and chimichurri sauce

The Cluizel Chocolate

Crispy all-chocolate finger, whipped ganaches and rock icing

Ou

Peach Pavlova

Poached peaches with verbena, Bourbon vanilla whipped cream, meringue and sorbet

For the respect of our planet and for your well-being, we strive to work in short circuit with local producers, by favoring fresh and organic products. Therefore, some of them may be missing from the menu.

All dishes and desserts are entirely prepared on site, with raw products ; they are cooked when you order.

Thank you for your trust and your patience ...

We would like to thank our local suppliers. We work with them every day to keep a good quality of delivered products ; for the fish : David of « Bergeac » ; Seafood : Julien of « Vendée Crustacés », meats : Stéphane of « Anjou Vendée Viandes », fruits and vegetables : Olivier of « Les Jardins de Saint Hilaire », bread : Frédéric of « la Toque et la Saveur ».