

MENU



Our chef, **Guillaume DRION** « **Maître Restaurateur** »
will introduce you to a healthy and tradition-respecting French culinary experience.

SEA FOOD (Pre-order 24h in advance)

Seafood Platter (price per person.) 52 €
Oysters, live langoustines boiled in seawater, ½ spider crab or ½ crab (depending on the season), shrimp, clams, winkles, whelks

Royal Seafood Platter (price per person.) 72 €
For 2 pers. minimum
½ Breton Lobster (+/- 250g par pers.), oysters, live langoustines boiled 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 Oysters14€ 9 Oysters 18€ 12 Oysters 24€

Local Razor Clams cooked « à la Sablaise » (depending on availability) 18 €

The Octopus 18 €
Thinly sliced carpaccio with tarragon, green peas, and tangy redcurrant vinaigrette

Asparagus & Shellfish 18 €
Crunchy green asparagus from the region, iodized jelly, marinière-style shellfish, wild garlic cream, and Vendée ham crisps

The Foie Gras from Vendée 19 €
Semi-cooked, smoked eel insert, lemon-basil chutney, and seaweed bread rolls

MAIN COURSES

The Pollock 27 €
Lightly roasted, served with watercress cream, new potatoes, and toasted hazelnuts

The Blue Lobster 30 €
Lobster ravioli with wild garlic, rich bisque, and seasonal vegetables

The Turbot 32 €
Cooked unilaterally, siphon Béarnaise sauce, and vegetables from Saint Hilaire gardens

Risotto (vegetarian option available with saffron and green asparagus) 27 €
Creamy saffron risotto with shellfish, parmesan, and Timut pepper

The Lamb 27 €
Slow-cooked shoulder, aromatic confit, moquette bean and lemon espuma, and rich jus

Vendée Aberdeen Angus Beef Fillet VBF (200g), grilled on the plancha 29 €
Morel mushroom cream with yellow wine & homemade fries

The Sloop Burger & homemade French fries 22 €
Crispy chicken fillet, smoked cheddar, guacamole & homemade fries

*Are you allergic? Please ask us.
Information on allergens will be provided by the team.
The origin of the meats on the menu can be checked at the reception.*

CHEESE ET DESSERTS

Cheese Selection of mature cheeses from "BEILLEVAIRE", small salad and seasonal chutney	12 €
Gariguettes Strawberries & Rhubarb Strawberry tartlet, lemon verbena mousseline, sorbet, and natural rhubarb	12 €
Kayambé Chocolate & Smoked Whisky A gourmet experience around Kayambé milk chocolate and peated whisky	12 €
Cluizel's All-Chocolate Delight Light chocolate mousse finger with caramel, hazelnuts, and cocoa	12 €
Raspberries & Piquillos Bavarian mousse with piquillos, tangy raspberry insert, shortbread, and fresh fruits	12 €

MENUS

DAILY MENU 37 €

Menu inspired by the chef, to be discovered on site

« PLAISIR » MENU 49 €

The Octopus

Thinly sliced carpaccio with tarragon, green peas, and tangy redcurrant vinaigrette

Ou

The Foie Gras from Vendée

Semi-cooked, smoked eel insert, lemon-basil chutney, and seaweed bread rolls

The Pollock

Lightly roasted, served with watercress cream, new potatoes, and toasted hazelnuts

Ou

The Lamb

Slow-cooked shoulder, aromatic confit, moquette bean and lemon espuma, and rich jus

Gariguettes Strawberries & Rhubarb

Strawberry tartlet, lemon verbena mousseline, sorbet, and natural rhubarb

Ou

Cluizel's All-Chocolate Delight

Light chocolate mousse finger with caramel, hazelnuts, and cocoa

**For the sake of our planet and your well-being,
we strive to work with local producers and prioritize fresh and organic products.
Therefore, some of them may be unavailable on 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 ».*