

# 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)

<b>Seafood Platter (price per person.)</b>	<b>52 €</b>
Oysters, live langoustines boiled in seawater, ½ spider crab or ½ crab (depending on the season), shrimp, clams, winkles, whelks	
<b>Royal Seafood Platter (price per person.)</b>	<b>72 €</b>
<i>For 2 pers. minimum</i>	
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

<b>Oysters (size n°3) from LA GUITTIERE</b>					
6 Oysters .....	14€	9 Oysters .....	18€	12 Oysters .....	24€
<b>Local Razor Clams cooked « à la Sablaise » (depending on availability)</b>					<b>18 €</b>
<b>The Monkfish</b>					<b>18 €</b>
Monkfish Carpaccio at low temperature, pickled squash, citrus, and lobster-infused oil					
<b>Royal Sea Bream</b>					<b>18 €</b>
Marinated sea bream maki, leeks, candied spring onions, and sesame vinaigrette					
<b>The Foie Gras from Maison Soulard</b>					<b>19 €</b>
Pan-seared foie gras, fresh mushroom ravioli, chestnut cream espuma, and hazelnut crumbles					

## MAIN COURSES

<b>Fresh Fische of the Day from the Market</b>	<b>27 €</b>
Fish Cotriade, Bourride Sauce, Perfectly Cooked Vegetables	
<b>Scallop Risotto (vegetarian option available)</b>	<b>28 €</b>
Lightly Seared, Wild Mushrooms, and Green Foam	
<b>Sole Meunière (200 / 300 g)</b>	<b>37 €</b>
Sole Meunière with vegetables from the Gardens of Saint Hilaire	
<b>Black Pork from Bigorre (AOC)</b>	<b>27 €</b>
Confit Pork Belly, Rich Black Garlic Sauce, Citrus Gel, and Tender Apples	
<b>Vendée Aberdeen Angus Beef Fillet VBF (200g), Griddled</b>	<b>28 €</b>
Served with « Maître d'hôtel » butter & homemade French fries	
<b>The Sloop Burger &amp; homemade French fries</b>	<b>22 €</b>
Butcher's-style Ground Beef, Pickled Red Onions, White Cheese Sauce, Paprika, and Cheddar	

*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

<b>Cheese</b> Selection of mature cheeses from "BEILLEVAIRE", small salad and seasonal chutney	12 €
<b>Exotic Fruits</b> Light Mango Mousse Sphere with Kalamansi Lime and Coconut Biscuit	12 €
<b>Tatatatin...</b> Oat Tartlet with Caramelized Apples, Vanilla Mousse, and Ice Cream	12 €
<b>Cluizel Chocolate</b> Whipped Elianza Chocolate Ganache, Pine Nut Gianduja, and Passion Fruit Gel	12 €
<b>The Chouchou</b> Gourmet Choux Pastry with Chocolate Cream, Caramel Whipped Cream, and Sorbet	12 €

## MENUS

### DAILY MENU 37 €

Menu inspired by the chef, to be discovered on site

### « PLAISIR » MENU 49 €

<b>The Monkfish</b> Monkfish Carpaccio at low temperature, pickled squash, citrus, and lobster-infused oil	
ou	<b>The Foie Gras from Maison Soulard</b> Pan-seared foie gras, fresh mushroom ravioli, chestnut cream espuma, and hazelnut crumbles
	<b>Fresh Fish of the Day from the Market</b> Fish Cotriade, Bourride Sauce, Perfectly Cooked Vegetables
ou	<b>Black Pork from Bigorre (AOC)</b> Confit Pork Belly, Rich Black Garlic Sauce, Citrus Gel, and Tender Apples
	<b>Exotic Fruits</b> Light Mango Mousse Sphere with Kalamansi Lime and Coconut Biscuit
ou	<b>The Chouchou</b> Gourmet Choux Pastry with Chocolate Cream, Caramel Whipped Cream, and Sorbet

**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 ».*