








## Starters

Marinated salmon tataki, apple, ginger and lemon grass	12€
Leeks in a ravigote vinaigrette, fried onions and ricotta 	7.50€
6 Burgundy snails served in an old fashioned parsley butter	11.50€
Genuine Espelette mayonnaise egg 	8€
Charcuterie platter, capers pesto	11€
Bone marrow and garlic toasts	10.50€
Honey roasted camembert, pear chutney 	10€

## Bistrot's main courses

Creamy risotto with mushrooms, pecorino and Espelette chip 	16.50€
Gourmet platter <i>Cornsalad, sauteed potatoes, mayonnaise egg, smoked garlic saucisson, countryside terrine, tome cheese</i>	18.50€
Sauteed octopus, tarragon cream, mashed potatoes	23€
Confit lamb shank, rosemary gravy, mashed potatoes, confit garlic	26€
Sweetbreads in a parsley butter sauce, mushrooms of the moment and roasted vegetables	27€
Our prepared beef tartare, homemade french fries, cornsalad	18€
Duck breast, honey and orange sauce, roasted vegetables	23€
Sauteed veal kidneys, port wine sauce, mashed potatoes	21€
Ribsteak, beurre maître d'hôtel, homemade french fries, cornsalad	26.50€
Market's fish, herbs pesto, creamy risotto with vegetables	21.50€
Sauteed chicken with thai sauce, basil, cashews and rice	18€
Franklin's burger (beef or vegetarian  ) <i>Hash browns, flash seared beef tartare or veggie steak, curé nantais cheese sauce, roasted onions, cornsalad</i>	20€
Special of the day	See boards





## *Desserts & cheese*

Lecoq cheesemongers selection of three cheeses of the day, cornsalad	11€
Irish Coffee Tiramisu	10.50€
Chocolate lava cake, yogurt ice-cream and biscuit Nantais crumble	9.50€
Chocolate profiteroles – very very gourmet	13.50€
Mango tartare with lime, ginger and basil	11.50€
French brioche toast, salted caramel sauce	9.50€

## *Ice cream*

Coupe nantaise (yogurt & caramel ice-cream, 2cl of rhum arrange, homemade whipped cream)	9€
Dame blanche (vanilla ice-cream, hot chocolate sauce, homemade whipped cream)	9€
Colonel Franklin (lime sorbet, 2cl of vodka)	9€

### *Menu of the day*

12h-13h30

Except week-end & public holidays

Dish of the day 14.90€

Starter + Dish of the day 17.90€

Dish of the day + dessert 17.90€

Starter + dish of the day + dessert 20.90€

### *Kid's menu 11€*

Under 10 years

Risotto with vegetables

Or beef patty and homemade french fries

Petit suisse, honey & biscuit nantais crumble

Or vanilla ice-cream scoop