

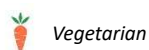


Starters

Marinated salmon tataki, apple, ginger and lemon grass	11€
Beef carpaccio, walnut pesto and goat cheese cream	10.50€
6 Burgundy snails served in an old fashioned parsley butter	9.50€
Genuine mayonnaise egg with fresh herbs 🥕	7.50€
Seasonal asparagus, parmesan cream and mild cumin vinaigrette 🥕	10€
Bone marrow and garlic toasts	9.50€
Egg cocotte with Curé Nantais cheese 🥕	8.50€

Bistrot's main courses

Creamy risotto with asparagus, pecorino and Espelette chips 🥕	16.50€
Large spring salad with burrata	18€
<i>Salad, buratta, grilled bacon, raw vegetables, cranberries and seeds</i>	
Grilled prawns, curry and ginger sauce, creamy risotto	23€
Confit lamb shank, rosemary gravy, mashed potatoes, confit garlic	26€
Beautiful slice of veal's liver with parsley, mashed potatoes	21€
Our prepared beef tartare, homemade french fries, salad	18€
Duck breast, honey and orange sauce, roasted vegetables	23€
Sauteed veal kidneys, port wine sauce, mashed potatoes	21€
Ribsteak, bearnaise sauce, homemade french fries, salad	26.50€
Market's fish with hazelnut's crust, beurre blanc Nantais, carrot purée	21.50€
Sauteed chicken with thai sauce, basil, cashews and rice	18€
Vegetarian burger 🥕	18.50€
<i>Burger bun, bulgur, coral lentils and spinach steak, mushroom cream, cheese, roasted onion, salad and french fries</i>	
Rossini-style foie gras burger	21.50€
<i>Burger bun, butcher-style beef steak, mushroom cream, slice of foie gras, roasted onion, salad and French fries</i>	



Additional side +4€



Desserts & cheese

Lecoq cheesemongers selection of three cheeses of the day, salad	11€
Cheesecake with red fruits coulis	9€
Chocolate lava cake, yogurt ice-cream and biscuit Nantais crumble	9.50€
Chocolate profiteroles – very very gourmet – to be shared or not	13.50€
Mango tartare with lime, ginger and basil	9.50€
French brioche toast, salted caramel sauce	10.50€
Gourmet coffee	10.50€

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€

Starter or dessert alone 6€

Kid's menu 11€

Under 10 years

Risotto with vegetables

Or beef patty and homemade french fries

Petit suisse, honey & biscuit nantais crumble

Or ice-cream scoop