

LE 
RESTAURANT



Our formulas

LUNCH Monday to Friday (excluding holidays)

Express Menu	Menu of the day
DAY'S SPECIAL + gourmet coffee 3 mignardises 15 €90	STARTER + MAIN COURSE + DESSERT 16 €90
	STARTER + MAIN COURSE or MAIN COURSE + DESSERT 15 €00
	DAY'S SPECIAL 11 €90

LUNCH AND DINER Weekdays, weekends and holidays

Brasserie Menu	Gourmet Menu
Gravlax salmon carpaccio or 6 snails in pan or Landaise salad	Fried sweetbreads or 6 oysters n°3 or Homemade foie gras
Curry lamb or Angus steak or Veal chop in thyme or Salmon and linguini	Duck breast or Rossini tournedos or Bass fillet
Vanilla crème brûlée or Dark & bio chocolate cake or Bun in pain perdu style 25 €90	Choose dessert in menu selection (Coffee, tea or chocolate in addition) 37 €90

Kids menu	
(max 12 years old) MAIN DISH + DRINK + DESSERT 9 €50	Chopped steak or salmon or hamburger or chicken breast or white ham or pizza bambino (without sidders)
	Siders : french fries or pasta
	Dessert : ice cream 2 scoops or dark chocolate cake or fruit salad

All taxes and service included

OUR STARTERS

FRIED SWEETBREADS Parsnip mousseline with spices, morel cream		14 €90
GRAVLAX SALMON CARPACCIO Lemon cream, parmesan cheese		11 €90
DUCK HOMEMADE FOIE GRAS Fig jam and toasted cereal bread		15 €90
SHRIMP RAVIOLI In its saffron soup		12 €90
SNAILS IN PAN 6 pièces / 12 pièces		8 €90 / 13 €90
OYSTERS N°3 6 pièces / 12 pièces		11 €90 / 17 €90
VEGETARIAN SALAD Letuce mixture, cherry tomatoes, avocado, parmesan cheese, croutons golden grapes and walnuts		7 €90
OCEAN SALAD Letuce mixture, gravlax salmon, shrimps, crab crumbs, croutons, parmesan cheese, cherry tomatoes, white cheese sauce, garlic and parsley		9 €90
LANDAISE SALAD Letuce mixture, gizzards, grilled pancetta, potatoes, red onions, foie gras shavings and duck breast		9 €90

THE MENU

BAR - BRASSERIE
RESTAURANT



OUR SALADS as main course

SAINT-MARCELLIN CHEESE SALAD

Letuce mixture, saint-marcellin part, grilled pancetta, cherry tomatoes, golden raisins, crispy onions and walnuts



15€90

OCEAN SALAD

Letuce mixture, gravlax salmon, shrimps, crab crumbs, croutons, parmesan cheese, cherry tomatoes, white cheese sauce, garlic and parsley



16€50

LANDAISE SALAD

Letuce mixture, gizzards, grilled pancetta, potatoes, red onions, foie gras shavings and duck breast



16€90

OUR PASTA AND WOKS

LINGUINI CARBONARA

Grilled pancetta, red onions, mushrooms, cognac, morel mushroom cream, yolk and parmesan cheese



12€90

ANGUS WOK

Angus steak, coriandre, lemongrass, sauted vegetables, mushrooms, Chinese noodles and sweet soy sauce



15€50

SHRIMP WOK

Shrimps, coconut milk, Biryani curry, sauted vegetables, mushrooms and Chinese noodles



15€50

OUR HAMBURGERS

2M HAMBURGER

Blin bakery hamburger bun, cheddar, Choron sauce, chopped beef, pickles and sweet potato straws



16€90

MAYENNAIS HAMBURGER

Blin bakery hamburger bun, homemade tartare sauce, breaded chicken tenderloin, grilled pancetta and arugula



16€90

FARM HAMBURGER

Blin bakery hamburger black bun, reblochon, chopped beef, morel cream and sweet potato straws



16€90



VEGETARIAN

VEGETARIAN WOK

Sauted vegetables, mushrooms, Chinese noodles, sesame and soy sauce



11€90

VEGETARIAN HAMBURGER

Veggie steak, Blin bakery hamburger bun, sauted vegetables and morel cream



15€90

VEGETARIAN PIZZA

Tomato sauce, mozzarella cheese, pesto, sauted vegetables, mushroom and onions



13€90

VEGETARIAN SALAD

Letuce mixture, cherry tomatoes, avocado, parmesan cheese, croutons golden grapes and walnuts



13€90

OUR MEAT

CURRY LAMB		17€50
TOURNEDOS ROSSINI, SAUTED FOIE GRAS		29€00
VEAL CHOP IN THYME		16€90
DUCK BREAST		18€50
CHICKEN SUPREME		15€90
PRIME RIB 1KG MINIMUM (2 personnes)		55€00
2M BEEF TARTARE		16€90
GRILLED STEAK 300G		23€90
VEAL HEAD, GREEN SAUCE AND VEGETABLES		16€90
FRIED SWEETBREADS		22€90
PIGTAIL		16€90
GRILLED ANGUS STEAK	 	14€50

Siders

[choose 2]

French fries, Lettuce,
Parsnip mousseline and spices,
Sauted vegetables,
Savage rice,
Linguini



Sauces

[choose 1]

Pepper  
Béarnaise  
Morel cream 
Roquefort 
Tartare 

OUR FISH



SEABASS GRILLED FILLET <i>Savage rice and Amazonian vanilla sauce</i>	 	18€50
GRILLED SALMON <i>Linguini with squid ink, garlic and parsley cream, parmesan shavings</i>	  	17€90
FRESH COD [fish & chips style] <i>Breaded cod, french fries and tartar sauce</i>	 	17€90
SHRIMP RAVIOLI <i>In its saffron soup</i>	 	17€50



OUR PIZZAS

MOUNTAIN <i>Fresh cream, mozzarella, pancetta, sauted potatoes, reblochon and red ognions</i>	 	14€90
2M <i>Tomato sauce, mozzarella, pesto, parmesan cheese, Spanish dry ham and arugula</i>	   	14€90
4 CHEESE <i>Tomato sauce, mozzarella, reblochon, cheddar, roquefort and origan</i>	 	14€90
QUEEN <i>Tomato sauce, white ham, mushrooms, emmental and origan</i>	 	11€90
CALZONE [with a lettuce sider] <i>Tomato sauce, white ham, mushrooms, emmental, egg and origan</i>	  	13€90
RANCH <i>Tomato sauce, mozzarella, mushrooms, cheddar, red ognions, chorizo, pancetta and barbecue sauce</i>	 	14€90




Cheese





CHEESE SELECTION




Camembert "Bons Mayennais", ashen goat cheese, saint-marcellin, green salad

5€90 



OUR DESSERTS




ECUADORIAN DARK & BIO CHOCOLATE CAKE    7€50
Peanuts ice cream





AMAZONIAN & BIO VANILLA CRÈME BRÛLÉE    6€90 

PAVLOVA    7€50
Stewed mango and passion fruit

BUN IN PAIN PERDU STYLE     7€50
Salted butter caramel, butter cookie ice cream




TARTE TATIN    6€90
Served warm with vanilla ice cream

GOURMET COFFEE 5 SWEETS    7€90
[chef's choice]
Tea, chocolate or decaffeinated have a supplement of 0€20




DESSERT OF THE DAY    5€50
See selection on display [check availabilites] 



OUR ICE CREAM

CHOCOLATE OR LIÉGOIS COFFEE CUP    8€00
Chocolate or coffee ice cream, vanilla ice cream, chocolat sirup ou coffee, sliced almonds and chantilly

BELLE-HÉLÈNE PEAR CUP    8€50
Vanilla ice cream, pear sorbet, poached pear, chocolate sirup, sliced almonds and chantilly

EXOTIC CUP    8€50
Vanilla ice cream, coconut ice cream, passion fruit sorbet, red fruits sirup, sliced almonds and chantilly




Cup of ice cream



[make your choice]




1 SCOOP 3€00

2 SCOOPS 4€50



3 SCOOPS 6€00





Chocolate   


Vanilla  



Strawberry   


Coffee    





Butter cookie  





Rum raisin    

Pear sorbet 

Salt and butter caramel  

Passion fruit 

Coconut    

Peanuts    

Extra chantilly : 1€00

Extra sirup (salt and butter caramel, chocolate, red fruits) : 1€00

ALLERGENS

 Cereal gluten-containing

 Milk

 Egg


 Seeds Sesame

 Nuts Peanut

 Crustaceans and Molluscs

 Fish

 Soy

 Anhydride sulphurous and sulphites

 Mustard