MENU

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

RESTAURANT LE SLOOP

SEA FOOD

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 - Pre-order 24h in advance
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 Oysters ....14€   9 Oysters .... 18€   12 Oysters .... 24€

Live Langoustines, boiled in seawater *(depending on availability)* — 27 €
300g of live Langoustines of all sizes

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

The Local Mussels — 18 €
Mussels with fresh herbs, light saffron cream, and roasted hazelnut tiles

The Spider Crab — 19 €
Spider crab meat tartlet, confit leek maki, and vegetable mayonnaise with ginger

The Foie Gras from Maison Soulard — 19 €
Half-cooked like a lemon confit gravlax, Granny Smith bubble, and focaccia with black garlic

MAIN COURSES

The Lean Fish from our Coasts — 26 €
Grilled lean fish fillet, gazpacho foam, and samphire condiment

The Octopus — 26 €
Tentacles of octopus cooked at low temperature then seared, smoked pepper pesto

Linguine with shellfish and crustaceans — 26 €
Grated aged Comté cheese and langoustine bisque

The Turbot — 33 €
The fillet simply roasted with herbs and hollandaise sauce

The French Veal — 26 €
Veal ribeye cooked at low temperature then seared, morel cream

French Beef Fillet 200g on the Plancha — 28 €
Served with « Maître d'hôtel » butter & homemade French fries

All our dishes are served with seasonal vegetables of the day, depending on the market's availabilities

The Sloop Burger — 20 €
Crispy chicken fillet, smoked cheddar, pickled red cabbage, and homemade sauce

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 12 €
Selection of mature cheeses from "BEILLEVAIRE", small salad and seasonal chutney

The All Chocolate from Maison Cluizel 12 €
Cocoa Joconde biscuit, creamy 64% chocolate, milk and wild pepper whipped ganache

The Red Berries from Vendée 12 €
Red berry tartlet, tangy jelly, vanilla mousseline, and strawberry sorbet

The Cappuccino 12 €
Creamy Arabica coffee bavarois, chocolate ice parfait, and milk foam

Apricot & Vanilla 12 €
Spherical light mousse with organic Madagascar vanilla, apricot insert, and almond shortbread

MENUS

DAILY MENU 37 €

Menu inspired by the chef, to be discovered on site

« PLAISIR » MENU   49 €

The Local Mussels
Mussels with fresh herbs, light saffron cream, and roasted hazelnut tiles

Ou

The Foie Gras from Maison Soulard
Half-cooked like a lemon confit gravlax, Granny Smith bubble, and focaccia with black garlic

The Lean Fish from our Coasts
Grilled lean fish fillet, gazpacho foam, and samphire condiment

Ou

The French Veal
Veal ribeye cooked at low temperature then seared, morel cream

The All Chocolate from Maison Cluizel
Cocoa Joconde biscuit, creamy 64% chocolate, milk and wild pepper whipped ganache

Ou

Apricot & Vanilla
Spherical light mousse with organic Madagascar vanilla, apricot insert, and almond shortbread

**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 ».*