

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)

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

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 Oysters14€

9 Oysters 18€

12 Oysters 24€

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 Selection of mature cheeses from "BEILLEVAIRE", small salad and seasonal chutney	12 €
The All Chocolate from Maison Cluizel Cocoa Joconde biscuit, creamy 64% chocolate, milk and wild pepper whipped ganache	12 €
The Red Berries from Vendée Red berry tartlet, tangy jelly, vanilla mousseline, and strawberry sorbet	12 €
The Cappuccino Creamy Arabica coffee bavarois, chocolate ice parfait, and milk foam	12 €
Apricot & Vanilla Spherical light mousse with organic Madagascar vanilla, apricot insert, and almond shortbread	12 €

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 ».*