

WALK
AROUND OUR PAYS DE RETZ
Only for the lunch from Wednesday to Friday

COOKED LOCAL SHELLFISHES AS MARINIÈRE WAY
*leeks and cauliflowers from Pornic,
potatoes emulsion*

ROASTED MACKEREL FILET
*local vegetables as different ways,
artichokes cooking jus with mustard from Reims*


ROASTED FIG WITH SAGE FROM OUR GARDEN
*blackberry "parfait glacé" and sirup infused with local honey,
sorbet made with M.Chaigneau's vermouth*

STARTER, MAIN COURSE, DESSERT 45 €
STARTER, MAIN COURSE, DESSERT, A GLASS OF WINE, WATER, COFFEE 55 €



ANNE DE BRETAGNE HÔTEL**** RESTAURANT  MICHELIN

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