COCKTAILS

LES CLASSIQUES

Cocktail of the week	Price on the daily board
Gin Tonic (10 Cl) Roku Gin & Hysope Tonic	8,90 €
Margarita (8 Cl) Milagro Tequila , Cointreau & lime juice	9,00 €
Cointreaupolitain (8Cl) Cointreau, lime juice & cranberry juice	9,00 €
Cosmopolitan (8 Cl) Biala Vodka, Cointreau, lime juice & cranberry juice	9,00 €
Ti-Punch (8 Cl) Trois rivières vieux de l' océan rum, lime juice & cane sugar	8,50 €
Sex on the beach (20 Cl) Biala Vodka, Peach cream, Strawberry cream, pineapple & cranberry	9,00 €
Pina Colada (20 Cl) Trois rivieres rum, Pineapple liquor, Pineapple juice, coconut milk & cane sugar	9,00 €
Mojito (20 Cl) Rum, Lime, Perrier, Fresh Mint and cane sugar	8,50 €
Red Fruits Mojito (20 Cl) Rum, Lime, Perrier, Fresh Mint, Cane sugar & red fruits purée	8,90 €
Spiced Mojito (20 Cl) Spiced Lamauny Rum, Lime, Perrier, Fresh Mint & Cane sugar	9,50 €
Cointreau fizz (20 Cl) Cointreau, lime juice & sparkling water	8,50 €
Apérol Spritz (20 Cl) Riccadonna prosseco, Aperol & sparkling water	8,50 €
Caipirhina (8 Cl) Sagatiba Cachaca, Lime & cane sugar	8,50 €
Negroni (12 cl) (Red Vermouth , Campari and Roku Gin)	8,50 €
Old Fashioned (5 cl) (Toki Whisky, brown sugar, Morello cherry, Bitter)	10,00 €
Stormy (20 cl) (Spiced Lamauny Rum, Lime and Ginger Ale)	9,00 €

NOS CREATIONS

Infused Gin Tonic (10 Cl) Ask for our infusion bag box	9,50 €
Sichuan (10 cl) (Vodka infused with lime and Sichuan pepper, apricot liquor & Prossecco)	10,00 €
Guatemala flower (16cl) Secha de la silva Rum, coffee liquor & elderflower tonic	9,50 €
Kombanilla (15 cl) Biala Vodka, Cointreau, homemade vanilla and combawa syrup, applejuice and pineapple juice	9,50 €
Pulp Fiction (20 cl) Cointreau Noir, Passoa, elderflower, Strawberry syrup and Passionfruit juice	9,50 €
Black Honey (20 cl) (Cointreau Noir, apricot liquor, Prossecco, organic applejuice and Honey)	9,50 €
Tequila sunshine (11 Cl) Milagro Tequila, apple syrup, passionfruit & pineapple juice	9,00 €
Mojito Angevin (20 cl) (Cointreau, Gin Botanist infused, Perrier, Orange and Fresh Mint)	8,90 €
Chartreuse Spritz (20cl) Chartreuse verte, Vrignaud pear liquor, prosseco & sparkling water	8,90 €
Signature (12 cl) (Vodka infused with red fruits and pink peppercorn, cointreau Blood, cherry syrup and pineapple juice)	12,00 €

LES VIRGINS

Virgin Mojito (20 Cl) Lime, Fresh Mint and cane sugar, sparkling water	6,50 €
Red fruits Virgin Mojito (20 Cl) Lime , Fresh Mint and cane sugar, sparkling water	6,70 €
Virgin Pina Colada (20 Cl) Pineapple juice, Coconut milk and cane sugar	7,00 €
Sweet Passion (20 cl) (Orange, Passionfruit, Cranberry, Banana and Kiwi syrup)	6,50 €
Carribean (20 cl) (Mango, Banana, Red fruits Purée and lime)	6,50 €
Bettle Juice (10 cl) (Apple juice, raspberry syrup, lime and pineapple juice)	7,00 €
Peach Lady (20 cl) Cranberry juice, Pineapple juice, Strawberry syrup, Peach syrup)	7,50 €

Net prices

·BEERS·

DRAUGHT BEERS

	25 cl	40 cl	50 cl
Coq Hardi (Belgium) **lager beer**	3,60 €	5,60 €	7,00 €
Tongerlo (Belgium) **lager abbey beer**	3,90 €	6,10 €	7,60 €
Blanche écume Mélusine **White beer**	4,00 €	6,30 €	7,80 €
Médusa IPA Melusine	4,00 €	6,30 €	7,80 €
Picon Bière	4,00 €	6,30 €	7,80 €
Monaco	3,70 €	5,80 €	7,20 €
Panaché	3,50 €	5,60 €	7,00 €

BOTTLES

Desperados (33 cl)	5,00 €
Petrus Aged red (33cl)	6,00 €
Bonsecours Heritage ambrée (33cl)	6,10 €
Citra Galactique IPA (33 cl)	6,50 €
Lindemans red fruits Kriek (25 cl)	4,50 €
Mélusine Barbe Bleue (Brown) (33 cl)	5,80 €
Heineken 00 (No alcohol) (33 cl)	4,80 €

WATERS

	· 50 cl	· 1 L ·
Plancoët (Still) - Brittany	3,00 €	4,80 €
Plancoët (sparkling) - Brittany	3,00 €	4,80 €
Orezza (sparkling) - Corsica	4,00 €	7,00 €
	· 80 CL ·	
Voss (Still & sparkling) - Norway	8,00 €	

·SOFTS·

Coke, Diet coke (33 cl)	3,50 €
Diabolo (33 cl)	3,50 €
Orangina (25 cl)	3,30 €
Perrier (33 cl)	3,30 €
Tonic or Agrumes Scwheppes (25 cl)	3,00 €
Red Bull (25 cl)	4,00 €
Syrup (33 cl)	2,70 €
Organic applejuice (33 cl)	3,50 €
Granini juices - Tomato, Orange	3,40 €
Granini nectars- Banana, Passionfruit, Cranberry	3,40 €
Granini fruits drink(20 cl) pineapple	3,40 €
Extra Syrup / lemon slice	0,30 €
Lemonade (33 cl)	3,20 €
Tonic - Hysope (French & organic) (20 cl)	3,80 €
Ginger Beer - Hysope (French & organic) (20 cl)	3,80 €
Peach iced tea (33 cl)	3,80 €
Yuzu and lemon iced tea(33 cl)	3,80 €

Ask for our Gins, Whiskies & Rums menu

·TAPAS TO SHARE·

	PLATE • 2 pers. •	PLATE • 4 pers. •
LA CRUNCHY Crunchy chicken, sweet pepper cob accras, shrimp tempuras, homemade sauce	19,00 €	36,00 €
LA TANNERIE Tuna tataki with sesame, smoked salmon club sandwich, fresh crab appetizer, avocado cream	21,00€	40,00€
LA LITTLE ITALY Mozzarella burrata, Serrano ham, pizza al taglio : tomatoes, artichokes with basile, olives from Kalamata	19,00€	36,00 €

Net prices

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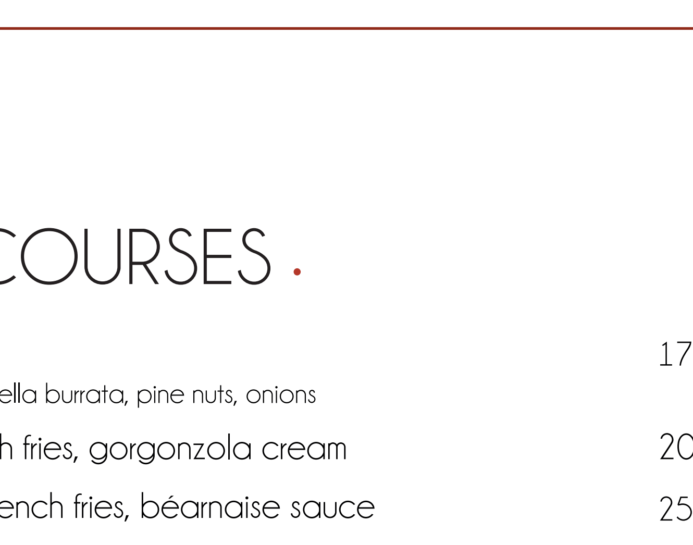
·STARTERS·

Tuna tataki with asian flavor, radishes variation, yuzu sour vinaigrette	10,00 €
Foie gras perfumed with Layon, raspberry-rhubarb chutney , dried fruits bread from La Cocagne	15,00 €
Chef's suggestion - From monday to friday (look at the daily menu)	8,50 €
Cucumber gaspacho with mint, mozzarella burrata, basile pesto & pine nuts	9,00 €
Fresh crab appetizer, citrus, avocado cream, lait de tigre vinaigrette	12,00 €



Net prices

·MAIN COURSES·

Tartare Gourmet, homemade spiced potatoes Beef meat170gr, basile pesto, dried tomatoes tartare, mozarella burrata, pine nuts, onions	17,00 €
Beef onglet VBF, about 200g, homemade french fries, gorgonzola cream	20,00 €
Beef entrecôte VBF, about 300g, homemade french fries, béarnaise sauce	25,00 €
Braised pork, smoked sauce with chipotle pepper, potatoes & onions purée	19,00 €
Lamb shank, savory juice, roasted zucchinis, eggplant caviar	21,00 €
BURGER DU QUAI Handmade basile bread, gorgonzola cream, mozzarella, coppa, tomatoes & red pepper compotée, beef meat 170g	19,00 €
Chef's suggestion - From monday to friday (look at the daily menu)	16,00 €
VEGGIE MAIN Eggplant caviar, vegetables caponata, pepper condiment, roasted zucchinis	17,00 €
Sea bass filet, mediterranean condiment, vegetables caponata, rosemary crumble	20,00 €
Pollock, mentholated cream, quinoa d'Anjou risotto with green peas	22,00 €
Snacked gambas, red curry emulsion, pepper condiment, fregola sarda with parmesan & curcuma	24,00 €
CLUB NORDIQUE DE LA RESERVE Handmade black sandwich bread, dill cream, iceberg lettuce, red onions, smoked salmon, homemade french fries	18,00 €

·SALADS·

LA SALADE LIGNY Quinoa d'Anjou with citrus, marinated tuna tataki, radish, avocado cream, lait de tigre vinaigrette	19,00 €
LA SALADE CAESAR Iceberg and lamb's lettuce, cherry tomatoes, hard-boiled eggs, croutons, parmesan shavings, marinated vegetables, crunchy chicken, caesar sauce	18,00 €
LA SALADE DES CARMES Iceberg lettuce, cherry tomatoes, mediterranean vegetables, mozzarella burrata, olives from Kalamata, marinated artichokes, pine nuts, basile pesto	18,00 €
LA SALADE TERROIR Lamb's lettuce, cherry tomatoes, croutons, rillauds, Serrano ham, foie gras perfumed with Layon, onions pickles, honey-mustard vinaigrette	19,00 €

Net prices

·DESSERTS·

Cheese plate from our region	9,50 €
Matcha tea & almonds millefeuille, pistachio ganache, seasonal red fruits, raspberry condiment	9,50 €
Le Galet Angevin Vanilla & quernons d'Ardoise mousse, financier with Cointreau, citrus reduction	10,00 €
Chef's suggestion - From monday to friday (Look at the daily menu)	8,00 €
Pavlova with strawberries, basile & strawberry confit, white chocolate cream	9,00 €
Coconut & gianduja chocolate dôme, manjari crunchy biscuit, coconut condiment	10,00 €
Veggie dessert Pavlova with strawberries, basile & strawberry confit, homemade whipped cream	9,00 €
Café gourmand	9,50 €

·SUNDAES·

Vacherin de la Réserve Raspberry sorbet, vanilla icecream, fresh rasperries, meringue, raspberry coulis and whipped cream	9,00 €
Caramel liégeois de la Réserve	8,00 €

·FLAVOURS·

ONE SCOOP 2,00 € TWO SCOOPS 4,00 € THREE SCOOPS 6,00 €

SALTED CARAMEL BUTTER OR HOMEMADE CHOCOLATE SYRUP 1,00 €

HOMEMADE WHIPPED CREAM 2,00 € EXTRA ALCOHOL4,00 €

- BOURBON VANILLA
- DARK CHOCOLATE
- COFFEE
- LIME
- STRAWBERRY
- MINT-CHOCOLATE
- RASPBERRY
- BASILE LEMON
- SALTED BUTTER CARAMEL
- PEAR
- BLACKCURRANT

Net prices

Daily menu

Served from monday to friday for lunch-
except weekend & holidays

Starter, main or Main, dessert
20 €

Starter, main, dessert
25 €

Suggestion du Garde - manger

Inspiration du jour

Gourmandise du pâtissier

Kid's menu

• 9,90 € •

Minced beef steak, homemade french fries
Or
crunchy chicken & sweet potatoes purée

chocolate mi-cuit, salted butter caramel
Or
two scoops ice-cream

selection of drinks :
Fruits juices, homemade fresh drinks, coke, syrup or diabolo

Menu Du Quai

• 34,00 € •

Cucumber gaspacho with mint, mozzarella burrata, basile pesto & pine nuts
Or
Tuna tataki with Asian flavours, radish variation, Yuzu sour vinaigrette

Sea bass filet, mediterranean condiment, vegetables caponata, rosemary crumble
Or
Braised pork, smoked sauce with chipotle sauce, onions & potatoes puree

Pavlova with strawberries, basile & strawberry confit, white chocolate cream
Or
Almonds & matcha tea Millefeuille, pistachio ganache, seasonal red fruits, raspberry condiment

Menu Découverte

• 42,00 € •

Foie gras perfumed with layon, rhubarb & raspberry chutney, dried fruits bread
Or
Fresh crab appetizer, citrus, avocado cream, lait de tigre vinaigrette

Pollock, mentholated cream, quinoa d'Anjou risotto with green peas
Or
Lamb shank, savory juice, roasted zucchinis, eggplant caviar

Cheese plate from our region
Or
Coconut-gianduja chocolate Dôme, manjari crunchy biscuit
Ou
Le Galet angevin
Vanilla & Quernons d'Ardoise mousse Cointreau, financier, citrus reduction