

• TAPAS TO SHARE •

LA CINQUIEME	20,00 €
Crunchy chicken, spiced fish accras, sweet and sour sauce	
L'ANJOU	20,00 €
Roasted Crèmeux d'Anjou with chenin, marinated rillauds, honey and mustard sauce, cereals bread O. Pothin	
LA TANNERIE	23,00 €
Marinated beef Tataki, snacked pork pluma with sesame, teriyaki sauce	
LA RESERVE	28,00 €
Bømlo salmon gravlax & horseradish cream, perfumed foie gras with layon, brioched bread O. Pothin	
CHARCUTERIES BAR (pick two kind of charcuteries)	150 gr • 14,00 €
Coppa, Pancetta, Serrano, Iberic	300 gr • 27,00 €

• STARTERS •

Mushroom velouté, bacon cream, parsley oyster mushrooms from Penrose	10,00 €
Chef's suggestion - From monday to friday (look at the daily menu)	
Bømlo salmon gravlax with fresh herbs, horseradish cream, Chatreuse condiment	12,00 €
Squash in two ways, blood orange condiment, crémet d'Anjou the salted way	11,00 €
Candied pork cheek, «Anjou rouge» wine sauce, carrots pickles	11,00 €
Perfumed Foie gras with Layon, mango-onions condiment, brioched bread from O. Pothin bakery, sour gel with passionfruits	19,00 €

Net prices

• MAINS •

Chef's suggestion - From monday to friday (look at the daily board)	18,00 €
Pollock fish from our coasts, yuzu butter, parsnip mousseline with dill, cabbage pickles	23,00 €
Roasted cod fillet, Chenin cream, grapes «verjus», quinoa from Anjou with parmesan	25,00 €
Snacked scallops, chorizo cream, braised chicorys, creamy risotto, saffron gel	28,00 €
VEGGIE MAIN	19,00 €
Parsnip mousseline with dill, yuzu butter, seasonal vegetables, braised chicorys, red cabbage pickles	
Tartare gourmet de la Réserve, grenailles potatoes with sweet spices, homemade sauce*	22,00 €
Beef meat 190g, tartare sauce with mustard, onions, gherkins	
Beef onglet VBF, around 200g, homemade french fries, homemade sauce*	23,00 €
Beef entrecote VBF, around 330g, homemade french fries, homemade sauce*	30,00 €
Candied beef, Anjou Rouge sauce, seasonal vegetables with bacon, & grenailles potatoes	23,00 €
Lamb shoulder 7 hours cooked , full-bodied juice, vegetables the tajine way, spiced bulgur, peas and cashew nuts condiment	24,00 €
BURGER DU QUAI	21,50 €
Hazelnuts brioched bread, ewe tomme cheese, maple syrup cream, beef meat 190g, smoked duck magret, onions chutney with raspberry vinegar, homemade french fries	

*Our homemade sauce : camembert sauce with calvados, béarnaise sauce, pepper cream, honey & mustard cream, chorizo sauce

• MAINS TO SHARE •

'Rouge des près' Beef rib to share, seasonal vegetables, grenailles potatoes homemade sauce (look weights on the board)	75,00€ / Kg
Snacked iberic pork pluma 600g, sweet and sour sauce, homemade french fries	49,00€ / for 2

• SALADS •

LA CHENIN	20,00 €
Mesclun salads, cherry tomatoes, croutons, local cheese from « la ferme du Bois Rouzé» crunchy crosques, grenailles potatoes, marinated rillauds, honey-mustard vinaigrette	
LA LIGNY	19,00 €
Quinoa d'Anjou marinated with herbs, Bolmo salmon gravlax, verjus vinaigrette, Crémet d'Anjou the salted way, grapes, cherry tomatoes, carrots pickles	
LA TERROIR	22,00 €
Mesclun salads, cherry tomatoes, croutons, smoked duck magret with herbs, oyster mushrooms with parsley, perfumes foie gras with layon, cider vinaigrette cidrée with mustard	

Net prices

• CHEESES •

Affinated cheeses trio, blood orange gel <i>(Le Rouzé bleu, le Ronfleur, l'échat au fenugrec)</i>	9,00 €
Four affinated cheeses to share <i>(Le Rouzé bleu, le Ronfleur, l'échat au fenugrec, le Rouzon à la piautre)</i>	For 2 pers. 16,00 € For 4 pers. 30,00 €
Every cheese come from «La Ferme du Bois Rouzé» in Beaucouzé. Farmers and cheese makers, they propose farm products with their own cows's raw milk.	
- Le Rouzé bleu ' Creamy blue cheese'	
- Le Ronfleur 'soft with a mix of honey and flowers'	
- L'échat au fenugrec 'sweet and soft tomme with fenugreek'	
- Le Rouzon à la piautre ' strong taste cheese affinated with La Piautre beer'	

• DESSERTS •

All our desserts are made by our pastry cooks

Chef's suggestion - From monday to friday (look at the daily menu)	9,00 €
Peanut - caramel finger	10,00 €
Peanut Mousse, caramel insert, streusel biscuit with pecan, crunchy peanuts	
Le galet angevin	11,00 €
Vanilla - Quernons d'Ardoise mousse, madeleine biscuit with candied orange, citrus gel	
The pain perdu our way	10,00 €
Panettone from O. Pothin bakery, Isigny cream icecream, caramelised apples, green apple gel	
The exotic passionfruit dome	11,00 €
Passionfruit mousse, mango-pineapple insert, coconut biscuit, passionfruit gel	
The coffee & its sweets	11,00 €
The VG dessert	9,50 €
Crémet d'Anjou mousse, streusel biscuit with pecan, caramelised apples, green apple gel	
Caramel or chocolat liégeois sundaes de La Réserve	9,50 €

• ICE CREAM & SORBETS •

ONE SCOOP : 2,50 €	TWO SCOOPS : 4,80 €	THREE SCOOPS : 7,00 €
SALTED CARAMEL OR CHOCOLATE SYRUP : 1,00 €		
WHIPPED CREAM : 2,00 € EXTRA ALCOHOL : 4,00 €		
BOURBON VANILLA	RASPBERRY	SALTED CARAMEL
DARK CHOCOLATE	MINT CHIP	HAZELNUTS
COFFEE	STRAWBERRY	MANGO
LIME	ISIGNY CREAM	MENTHE-PASTILLE
PEAR		

Net prices

Daily menu

Served from monday to friday (only for lunch)

Except holidays	
Starter or Main, dessert	24 €
Starter, Main, Dessert	
	29 €
Suggestion du Garde - manger	
Inspiration du jour	
Gourmandise du pâtissier	

Kid's menu

• 12,00 € •	
Minced beef steak, french fries	
Or	
Crunchy chicken, parsnip mousseline with dill	
chocolate mi-cuit	
Or	
2 scoops ice cream	
selection of drinks :	
Fruits juice, homemade iced tea, coke, syrup or diablo	

Menu Du Quai

• 37,00 € •	
Mushroom velouté, bacon cream, oyster mushrooms with parsley from Penrose	
Or	
Squash in two ways, blood orange gel, crémet d'Anjou the salted way	
Pollock from our coasts, yuzu butter, parsnip mousseline with dill, red cabbage pickles	
Ou	
Candied beef, Anjou rouge sauce, seasonal vegetables with bacon, grenailles potatoes	
Peanut - caramel finger	
Peanut Mousse, caramel insert, streusel biscuit with pecan, crunchy peanuts	
Or	
The pain perdu our way	
Panettone from O. Pothin bakery, Isigny cream icecream, caramelised apples, green apple gel	

Menu Découverte

• 43,00 € •	
Bømlo salmon gravlax with fresh herbs, horseradish cream, chatreuse gel	
Or	
Candied pork cheek, Anjou rouge sauce, carrots pickles	
Roasted cod fillet, Chenin cream, grapes «verjus», quinoa from Anjou with parmesan	
Or	
Lamb shoulder 7 hours cooked , full-bodied juice, vegetables the tajine way, spiced bulgur, peas and cashew nuts condiment	
Affinated cheeses trio from «la ferme du Bois Rouzé», blood orange gel	
Or	
The exotic passionfruit dome	
Passionfruit mousse, mango- pineapple insert, coconut biscuit and passionfruit gel	
Or	
Le Galet angevin	
Vanilla - Quernons d'Ardoise mousse, madeleine biscuit with candied orange, citrus reduction	

Net prices