COCKTAILS

GIN TONIC

TONIC 20 cl - 10 €
Hendrick's gin, Hysope lemon tonic

LEMON TONIC 20 cl - 11 €
Hendrick's Oasium Gin , lemon zests, Hysope lemon tonic

SICHUAN TONIC 20 cl - 11 €
Gaston gin, Sichuan Pepper, lime zests & elderflower Hysope tonic

PINK TONIC 20 cl - 10 €
Hendrick's gin grand cabaret, elderflower liquor Giffard, orange zest, hibiscus & Hysope tonic

BASIL TONIC 20 cl - 10 €
Hendrick's gin infused with cucumber, Bitter basilic, & Hysope cucumber tonic

LOIRE VALLEY TONIC 20 cl - 11 €
Méridor gin Combier, rose petals, sour cherry and Grapefruit pink tonic

PORTO TONIC 20 cl - 10 €
Graham's BLEND Porto n°5 , orange zests, hibiscus flower, apricot liquor from Roussillon, elderflower Hysope tonic

SPRITZ

APEROL SPRITZ 18 cl - 9,50 €
Aperol, orange, Riccadonna prosecco & sparkling water

SPRITZ ANGEVIN 18 cl - 10,50 €
Giffard bitter, Giffard sour cherry liquor, Crémant de Loire & sparkling water

FIORENTE SPRITZ 18 cl - 10 €
Fiorente (elderflower liquor), lime zests , Riccadonna prosecco & sparkling water

GRAPEFRUIT SPRITZ 18 cl - 11 €
Botanist gin infused with grapefruit, Grapefruit liquor Giffard, Riccadonna Prosecco, & sparkling water

SARTI SPRITZ 18 cl - 10 €
Sarti liquor (exotic fruit), lime, Riccadonna Prosecco & sparkling water

INSPIRATIONS

ESPADÍNE 12 cl - 11 €
Biala vodka infused with sichuan pepper, Montelobos mezcal, cranberry juice, lime juice, Giffard raspberry syrup & meringue

TONKA ESTATE 16 cl - 11 €
12 years Appleton estate rum, Giffard pear syrup, organic apple juice, cinnamon & tonka bean, Hysope ginger beer

PULP FICTION 16cl - 10,50 €
Black Cointreau, Passoa, elderflower liquor, Giffard strawberry syrup & passionfruit juice

SPEYSIDE BRAMBLE 9 cl - 10,5 €
Monkey Shoulder, creme of blackberry, Giffard creme of grapefruit, lime, tonka sugar

L'ELIXIR 12 cl - 11 €
Green Chartreuse, white Del Professor Vermouth Lime juice, Giffard elderflower syrup, fresh basil & Hysope tonic

WINTER SUN 15 cl - 10,50 €
Mizunara Gaston Gin, Giffard apricot liquor from Roussillon, Giffard hibiscus syrup, pineapple juice & organic apple juice

ESPELETTON 9 cl - 11 €
Espolon Reposado Tequila, Black Cointreau, Espelette Pepper, lime juice & Giffard ginger syrup

CURIOSITÉ N°8 12 cl - 11€
Hendrick's Another gin, Giffard mango liquor, red Del Professor vermouth, Giffard creme of cacao, orange bitter, Hysope tonic

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Net prices including taxes

MOJITOS

MOJITO — 20 cl - 9,50 €
Trois Rivières Amber rum, sparkling water, cane sugar, lime & fresh mint

MOJITO FRUITS ROUGES — 20 cl - 10 €
Trois Rivières Amber rum, sparkling water, cane sugar, red fruits purée, lime & fresh mint

MOJITO PASSION — 20 cl - 10 €
Trois Rivières Amber rum, sparkling water, cane sugar, passion fruits purée, lime & fresh mint

MOJITO ANGEVIN — 20 cl - 10,50 €
Cointreau, Hendrick's gin infused with orange, sparkling water, cane sugar, orange & fresh mint

MÜLES

MOSCOW MÜLE — 12,5 cl - 9 €
Biala vodka, lime & Hysope ginger Beer

LONDON MÜLE — 12,5 cl - 9 €
Bulldog Gin, lime & Hysope ginger Beer

ANJOU MÜLE — 12,5 cl - 10 €
Black Cointreau, lime & Hysope ginger Beer

CHARTREUSE MÜLE — 12,5 cl - 11 €
Green Chartreuse, lime & Hysope ginger Beer

MEZCAL MÜLE — 12,5 cl - 11 €
Montelobos Mezcal, lime & Hysope ginger beer

ESSENTIALS

NEGRONI — 9 cl - 11€
Create your Negroni just the way you like whith our 3 campari:
- Cask Bourbon (round)
- Cask Tequila (floral)
- Cask Rhum (spiced)

Red Del Professor Vermouth, Hendricks Another gin, orange bitter

MARGARITA — 10 cl - 9,50 €
Espolon Tequila, Cointreau & lime juice

SEX ON THE BEACH — 14 cl - 10 €
Biala Vodka, Giffard peach cream, Giffard strawberry cream, pineapple juice & cranberry juice

SOUPE ANGEVINE — 12 cl - 6,90 €
Cointreau, lime, cane sugar & Crémant de Loire

TI-PUNCH — 5 cl - 10 €
Trois Rivière 50° rum, lime & cane sugar

COINTREAUPOLITAIN — 12 cl - 9 €
Cointreau, lime juice & cranberry juice

CAÏPIRINHA — 5 cl - 9 €
Sagatiba Cachaça, lime & cane sugar

COINTREAU FIZZ — 16 cl - 9,50 €
Cointreau, lemon juice & sparkling water

PIÑA COLADA — 20 cl - 10 €
Trois Rivières Amber rum, Giffard pineapple liquor, pineapple juice, coconut purée & cane sugar

OLD FASHIONED — 7 cl - 9 €
Wild Turkey bourbon, Angostura Bitter, sugar & orange zest

MOCKTAILS

VIRGIN MOJITO — 20 cl - 6,90 €
Lime, fresh mint, mojito syrup Giffard, cane sugar & sparkling water

VIRGIN MOJITO FRUITS ROUGES OU PASSION — 20 cl - 7,20 €
Lime, fresh mint, mojito syrup Giffard, red fruits or passion purée, cane sugar & sparkling water

VIRGIN PIÑA COLADA — 20 cl - 7,50 €
Pineapple juice, coconut purée, 0° Giffard pineapple liquor & cane sugar

CARIBBEAN — 20 cl - 6,90 €
Mango juice, banana juice, red fruits purée & lime juice

RED BITTER — 20 cl - 7,90 €
Giffard Bitter 0°, cranberry juice, lime juice, Crodino

LA PART DES ANGES — 15 cl - 7,20 €
Giffard gold cane 0°, pineapple juice, vanilla syrup, passion purée, Hysope tonic

TONIC FLOWER — 15cl - 7,90 €
Ruby grape Giffard, cranberry juice, Giffard raspberry syrup, hibiscus flower, orange zest & Hysope tonic

FIZZ 0° — 15cl - 7,90 €
Giffard herbal Juniper 0°, lime juice, elderflower syrup, sparkling water

NOT A SPRITZ — 17,5 cl - 6,90 €
0° Giffard Spritz liquor, Crodino & sparkling water

ZÉRO GIN TO — 20 cl - 7,50 €
Giffard Herbal Juniper, lime zest, tonic
Hysope to choose :
(Classic, Lemon, Cucumber, Elderflower, grapefruit)

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DRAUGHT BEERS

	25 cl	40 cl	50 cl
La Réserve (Pils 5,2%)	4,20 €	6,70 €	8,40 €
Golden Ale (Blonde 6,5%)	4,50 €	7,20 €	9,00 €
Médusa (IPA 5,6%)	4,80 €	7,70 €	9,40 €
Beer with Picon	4,40 €	7,10 €	8,80 €
Monaco, Panache	4,10 €	6,60 €	8,20 €
Super 8 (blanche (5,1%)	4.80€	7.70€	9.40€

SOFTS

Coke, Diet Coke, Cherry Coke	33 cl	4,00 €
Diabolo	33 cl	4,00 €
Orangina	25 cl	4,00 €
Plancoët Intense	33 cl	4,00 €
Tonic or Citrus Schweppes	25 cl	4,00 €
Red Bull	25 cl	4,50 €
Syrup	33 cl	3,30 €
Lemonade	33 cl	3,80 €
Peach or Lemon iced tea	33 cl	3,90 €
Extra syrup or lemon slice		0,50 €

WATERS

	50 cl	1L
Plancoët (Still) - French Brittany	3,00 €	5,00 €
Plancoët (Sparkling) - F. Brittany	3,00 €	5,00 €
Orezza (Sparkling) - Corsica	4,00 €	7,00 €

PORTOS

All our portos come from Maison Graham's.	6 cl
'Fine White' white porto	6,50 €
Six Grappes red porto	6,00 €
10 years red Porto	8,00 €
20 years red Porto	13,00 €

BOTTLES

		33 cl
Desperados		5,70 €
Love & Flowers Mélusine (White)		7,20 €
Barbe Bleue Mélusine (Brown)		7,00 €
Via Crucis Mélusine (Amber)		7,40 €
Dremmwel 0° (alcohol free)	25 cl	5,20 €
Corona 0° (alcohol free)		5,50 €
Cider		6,00 €
Red fruits Lindemans Kriek	25 cl	6,00 €

Les Vergers de la Manse	25 cl	5,00 €
Juices from the Loire Valley (Orange, Apple, Pear, Pineapple, Tomato, Apricot, Strawberry, Grapefruit)		
Hysope tonics	20 cl	4,50 €
French & Organic (Classic, Lemon, Cucumber, Elderflower)		
Ginger Beer Hysope	20 cl	4,50 €
French & Organic		

APERITIFS

Kir with wine	12 cl	6,00 €
Kir with sparkling wine	12 cl	6,70 €
Kir Breton (with cider)	12 cl	6,00 €
Kir Royal (with champagne)	12 cl	12,50 €
Red or white Martini	6 cl	4,50 €
Pastis , Ricard	2 cl	4,00 €
Pastis Bardouin	2 cl	5,00 €
Suze	6 cl	5,00 €
Pineau des Charentes	6 cl	5,00 €

Feel free to ask spirits menu if needed

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DAILY MENU

FROM MONDAY TO FRIDAY
For lunch only - Except week-ends & holidays

STARTER, MAIN OR MAIN, DESSERT 24,00 €

STARTER, MAIN, DESSERT 29,00 €

GARDE-MANGER SUGGESTION

DAILY INSPIRATION

THE PASTRY SWEETS

KID'S MENU 12€

(Under 12 years old)

Roasted salmon, sweet potatoes purée
Or
Crunchy chicken, French fries

Chocolate Mi-cuit, salted butter caramel
Or
Two scoops of ice cream

Selection of drink
Apple juice, Ice tea peach or lemon,
Coke, Syrup or diabolo

MENU DU QUAI 37€

THE PRAWN
Roasted prawns, curry cream, coconut milk red lentils, vierge mango sauce
Or
THE PORK
Pressed pork from JA Gastronomie, reduced meat jus, potatoes and celeriac espuma

THE SALMON
Bømlo salmon filet, herb-infused marine sauce, creamy Dubarry style cauliflower with dill, sea asperagus & seasonal cabbage
Or
THE DUCK
Half duck breast, morel mushroom cream, sweet potatoes purée, pan seared mushroom

THE APPLE
Vanilla caramelised apples, caramel espuma, Isigny ice cream, buckwheat crumble, salted butter caramel
Or
THE LEMON
Lemon tartelet, lemon curd, Italian meringue, bergamot gel, lime sorbet

MENU DÉCOUVERTE 45€

THE EGG
Creamy leek soup, slow cooked perfect egg, crouton, herb infused oil
Or
THE FOIE GRAS
Parfumed Layon Quercy foie gras, onion chutney with Xeres vinegar, green apple gel, hazelnuts brioche bread from O.Pothin bakery

THE COD FISH
Cod loin, spiced butter sauce, selection of root vegetables, mushrooms, hazelnut crumble
Or
THE BEEF
Confit beef chuck, Anjou rouge red wine sauce, potaoes and celeriac mousseline, roasted celeriac

THE CHERRY
White chocolate entremets, cherry confit, cocoa joconde sponge, Kirsch cherries, sour cherry gel
Or
THE GALET ANGEVIN
Breton shortbread, vanilla mousse, Cointreau and grapefruits insert, Quernons d'Ardoise, citrus gel

. WINE PAIRING .

In collabration with our sommelier, we propose you a special wine pairing. Feel free to ask advices on our wine cellar.

" TERROIR PAIRING " 14€
selection of 2 glasses from the Loire Valley

" ACCORD CARTE BLANCHE " 16€
Selection of 2 glasses of our current wine favorites

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TO SHARE

MUSTARD MARINATED RILLAUDS 14,00€
Mustard- garlic

CRUNCHY CHICKEN,HOMMADE SAUCE 15,00€
dairy - eggs -gluten-garlic

LIBANAISE FALAFELS, CHICK PEAS HUMMUS 12,00€
Sésame - mustard - gluten - garlic - nuts -celeri

SPICED VEGETABLE ACRAS, CREOLE SAUCE 13,50€
Gluten - garlic

MOUNTAIN-STYLE CROQUE-MONSIEUR 15,00€
dairy - gluten - garlic

OYSTER
Oyster N°2 From maison JOGUET - Ile de Ré
dairy - shellfish

6 pieces 13,00€
12 pieces 25,00€

STARTERS

THE EGG 12,50€
Creamy leek soup, slow cooked perfect egg, trout caviar, crouton, herb infused oil
Dairy - garlic- mustard - nuts - eggs - fish

THE PRAWN 14,00€
Roasted prawns, curry cream, coconut milk red lentils, vierge mango sauce
Garlic - shellfish

THE PORK 13,50€
Pressed pork from JA Gastronomie, gribiche sauce, reduced meat jus, potatoes and celeriac espuma
Garlic - dairy - eggs - mustard- sulfites - gluten

THE FOIE GRAS 20,00€
Parfumed Layon Quercy foie gras, onion chutney with Xeres vinegar, rosted apple, green apple gel, hazelnuts brioche bread from O.Pothin bakery
Gluten - sulfites - dairy - mustard - celeri - nuts

SALADS AND TARTARE

THE CAESAR FROM LA RÉSERVE 21,00€
Crunchy chicken, sucrines salad, confit tomatoes, croutons, Caesar sauce, marinated vegetables, red oinions, pumkin seeds, shredded parmesan.
Gluten - eggs -dairy -garlic -sulfites - mustard

THE TANNERIE 20,00€
Mix green, confit tomatoes, baby potatoes, marinated rillauds, roasted apples, creespy Morbier cheese, red onions, honey mustard dressing
Gluten - dary - garlic - mustard - sulfites

THE LIGNY 20,00€
Coconut milk red lentils, hommade chickpeas falafels , mint yoghurt sauce, crispy wheat tortillas , confit tomatoes, red onion, vegetable coleslaw , chickpeas with lime
Dairy - garlic - sesame - gluten

THE TARTARE FROM LA RÉSERVE 22,00€
Minced beef from "La ferme des Belles Robes" 170 gr, gribiche sauce, confit baby potatoes / Seasoning available: red onion, gherkins, capers.
celeri / sauce : eggs - mustard - sulfites

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MAIN

THE SALMON 24,00€

Bømlo salmon filet, herb infused marine sauce, creamy Dubarry style cauliflower with dill, sea asperagus and seasonal cabbage

fish - dairy - garlic - sulfite - mustard

THE COD FISH 25,00€

Cod loin, spiced butter, selection of root vegetables, mushrooms, hazelnut crumble

fish - dairy - sulfite - garlic / crumble : nuts - gluten - sesame

THE FISH OF THE DAY 29,00€

Fish of the day, bacon cream, Iberian morcilla, creamy parmesan orzo, grelot onions

Fish - dairy - gluten-sulfites

THE BEEF 28,00€

Confit beef chuck, Anjou rouge red wine sauce, potaoes and celeriac mousseline, gribiche sauce, roasted celeriac

Celeri - garlic - dairy - gluten - soja / Gribiche sauce: mustard - eggs - sulfites

THE DUCK 26,00€

Half duck breast, morel mushroom cream, sweet potatoes pure, pan seared mushroom, roasted apples

dairy - celeri - garlic -sulfite / sauce: gluten - soja - mustard

HANGER STEAK 24,00€

Hanger steak VBF, 200g, hommade french fries, hommade sauce*

from sides and sauce

BURGERS & CIE

THE BURGER DU QUAI 22,00€

Brioche bread from O. Pothin bakery, beef patty from "La ferme des Belles Robes" 150 gr, honey mustard sauce, brie de Meaux cheese, onion chutney with xérès vinegar, roasted apples, mustard pickles, homemade fries, choice of sauce*

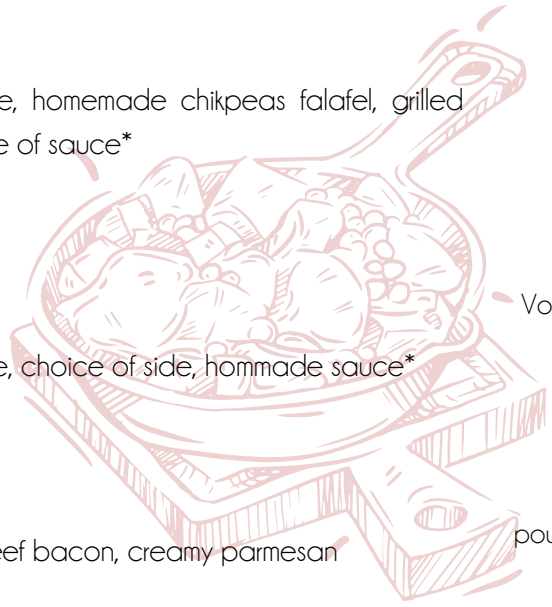
dairy - gluten - garlic - eggs - mustard - sulfite / from sauce

THE CINQUIÈME 20,00€

Spiced brioche bun from O. Pothin bakery, mint yogurt sauce, homemade chikpeas falafel, grilled halloumi, sucrine salad, red onion, homemade frrench fries, choice of sauce*

dairy - gluten - - eggs - cilantro / from sauce

MEAT TO SHARE



THE PIECE OF MEAT TO SHARE Voir Ardoise

Piece of beef from " La ferme des belles Robes" - JA Gastronomie, choice of side, hommade sauce* weight & price on the board

from sauce and side

LE CORDON BLEU TO SHARE 69,00€ / pour 2 pers.

Poultry cordon bleu (around. 600 gr), comté cheese, smoked beef bacon, creamy parmesan orzo, choice of sauce*.

dairy - gluten - garlic - from sauce

*Our hommade sauce : béarnaise sauce, honey mustard sauce, Brie de Meaux cream

Side to choose: hommade french fries, green salad, herbs grenaille potatoes,creamy Dubarry style cauliflower with dill, sweet potatoes puree, creamy parmesan orzo.

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CHEESE

THE MORBIER 11,00€

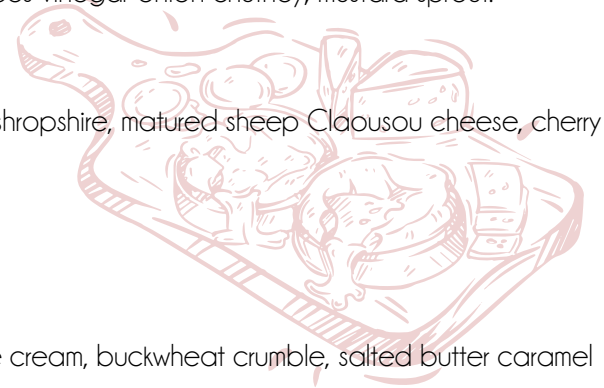
Crispy Morbier, roasted apples, green apple gel, Xérèes vinegar onion chutney, mustard sprout.

dairy - gluten -nuts

CHEESE SELECTION FROM XAVIER THURET 16,00€

1000 days gouda, farmer flower tomme, blue cheese shropshire, matured sheep Claousou cheese, cherry jam.

dairy - mustard



SWEETS

THE APPLE 12,00€

Vanilla caramelised apples, caramel espuma, Isigny ice cream, buckwheat crumble, salted butter caramel

dairy - nuts - gluten - eggs

THE CHERRY 12,50€

White chocolate entremets, cherry confit, cocoa joconde sponge, Kirsch cherries, sour cherry sorbet

dairy - gluten - nuts - eggs - sulfites - soy - gel : sesame - mustard

THE GALET ANGEVIN 13,00€

Breton shortbread, vanilla mousse, Cointreau and grapefruits insert, Quernons d'Ardoise, citrus gel

dairy - sulfite - gluten - nuts - eggs - soy - gel: sesame - mustard

THE LEMON 12,50€

Lemon tartelet, lemon curd, Italian meringue, bergamot gel, lime sorbet

dairy - eggs - gluten - nuts / Gel : sesame - mustard

THE RICE PUDDING 12,00€

coconut milk rice pudding, exotic condiment, passion fruit sorbet, mango gel, coconut tuile

nuts - gel: sesame - mustard

COFEE AND ITS SWEET 12,50€

dairy - gluten - nuts

ICE CREAM AND SORBETS

CARAMEL OR CHOCOLATE SUNDAES FROM LA RÉSERVE 10,00€

dairy - eggs - gluten - nuts

THE CARME 11,00€

Caramel ice cream, vanilla ice cream, Isigny cream ice cream, caramelized apples, salted butter caramel, whipped cream

dairy- eggs - gluten

L'ANGEVINE 12,00€

Grapefruit sorbet, vanilla ice cream, Cointreau ice cream, Quernons d'Ardoise, buckwheat crumble, grapefruit gel, whpped cream

dairy- eggs - gluten - nuts - soy / gel : sesame - mustard

SORBETS

Grapefruit, raspberry, strawberry, passion fruit, pear, lime, menthe - pastille, cherry

ICE CREAM

Vanilla, dark chocolate, Cointreau, mint chip, salted butter caramel, Isigny cream, coffee

ONE SCOOP	2,80€	**THREE SCOOP**	7,60€	**WHIPPED CREAM**	2,50€
TWO SCOOP	5,20€	**EXTRA ALCOHOL**	4,00€	**CHOCOLATE SAUCE**	2,50€

CARAMEL SAUCE 2,50€

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HOT DRINK

Espresso	2,30 €
Decaféinated espresso	2,50 €
Coffee "noisette"	2,40 €
Double espresso	4,50 €
Coffee with milk	3,30 €
Double coffee whith milk	5,50 €
Cappuccino	5,70 €

Coffee viennese	5,50 €
Hot chocolate	4,50 €
viennese chocolate	5,30 €
Tea	4,00 €
Maroccan tea	4,90 €
Herbal tea	4,00 €

HOT COCKTAILS

Latte macchiato	6,00 €
Latte macchiato vanilla & cherry	6,50 €
Latte macchiato mocha	6,50 €

(The latte macchiato is a hot drink made of an espresso, hot milk and milk foam)

Irish coffee (Irish Whisky, coffee and whipped cream)	9,50 €
Café angevin (Black Cointreau, coffee and whipped cream)	9,50 €
Gwada coffee (Guadeloupean Rhum, coffee et whipped cream)	9,50 €

LA RÉSERVE
ANGERS · SINCE 2017

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