

Daily menu

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

Starter, main or Main, dessert

22 €

Starter, main, dessert

27 €

Suggestion du Garde - manger

Inspiration du jour

Courmandise du pâtissier

Kid's menu

• 9,90 € •

Minced beef steak, homemade french fries

Or

crunchy chicken & carrots purée with rosemary

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 € •

Oeuf parfait, pumpkin velouté, squash seeds, truffled oil

Or

Apple & Rillauds d'Anjou tatin, rich juice with mustard seeds

Roasted salmon, beurre blanc sauce with crémant de Loire, clementines pickles, carrots mousseline with rosemary

Or

Guinea fowl, Vallée d'Auge sauce with Calvados, chinese artichokes & chestnuts

Poached pear with red wine, spices reduction, Jivara chocolate cream, tonka bean crumble biscuit

Or

Dôme façon Mont-Blanc, blueberries & blackcurrant insert, chestnuts biscuit

Menu Découverte

• 42,00 € •

Saint-Marcellin cheese cromesquis, pear chutney with Timut pepper

Or

Boiled langoustines, crunchy vegetables, asian flavours bouillon

Snacked scallops and blanquette sauce, parmesan risotto, vegetables with tops

Or

Beef filet, meat juice with cranberries, mushrooms, gratin dauphinois with thyme

Cheese plate from our region

Or

Hazelnut & lemon bûche, crunchy praliné, yuzu condiment

Or

Le Galet angevin

Vanilla & Queensons d'Ardoise mousse, Cointreau financier, citrus reduction

LES CLASSIQUES

Cocktail of the week

Price on the daily board

Cointreupolitaïn (8Cl) Cointreau, lime juice & cranberry juice

9,00 €

Cosmopolitaïn (8 Cl) Biala vodka, Cointreau, lime juice & cranberry juice

9,00 €

Ti-Punch (5 Cl) Lamauny white rum, lime & cane sugar

9,00 €

Sex on the beach (14 Cl) Biala vodka, Peach cream, Strawberry cream, pineapple & Cranberry

9,00 €

Pina Colada (16 Cl) Trois Rivières 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 €

Cointreau fizz (16 Cl) Cointreau, lime juice & sparkling water

8,50 €

Aperol Spritz (20 Cl) Prosecco ricedadonna, Aperol & sparkling water

8,50 €

Caipirinha (6 Cl) Cachaca Sagatiba, Lime and cane sugar

8,50 €

Margarita (9 cl) Tequila nilagra, Cointreau & lime juice

9,00 €

Cin Tonic (20 Cl) Gin Roku & Hysope Tonic

8,90 €

Cin Tonic hibiscus (20 cl) Gin Hendricks Neptunia, Hibiscus, orange peels and Tonic

10,00 €

Cin Tonic Rose (20 cl) Gin Cenerous, Rose petals, morello cherries & Tonic

10,00 €

Cin Tonic Lemon (20 cl) Gin Gaston, lemon and lime peels & tonic

10,00 €

Cin Tonic Sichuan (20 cl) Gin Bakur, sichuan pepper, lime peels & tonic

10,00 €

Cin Tonic Green (20 cl) Gin Hendricks, cucumber, lemon & tonic

11,00 €

NOS CREATIONS

Poire belle helene (8 cl) Chocolate liquor & Belle de Brillet pear liquor

9,50 €

Sichuan (10 cl) Vodka infused with lime and Sichuan pepper, apricot liquor & Prosecco

10,00 €

Guatemala flower (16cl) Secha de la silva rum, coffee liquor & elderflower tonic

9,50 €

Penicillin (8 cl) Bowmore 12 years whisky, honey, lime and ginger

10,50 €

Pulp Fiction (14 cl) Cointreau Noir, Passoa, elderflower, Strawberry syrup and passionfruit juice

9,50 €

Black Honey (14 cl) Cointreau Noir, apricot liquor, Prosecco, Applejuice & honey

9,50 €

Rose dragée (17 Cl) Vodka O6, grapefruit juice, cranberry juice, Timut pepper & elderflower tonic

9,50 €

Mojito Angevin (20 cl) Cointreau, Gin Botanist infused with grapefruit, sparkling water, Orange et Fresh mint

8,90 €

Chartreuse Spritz (20cl) Chartreuse verte, Vignaud pear liquor, prosseco & sparkling water

8,90 €

Signature (11cl) Vodka infused, Gin infused with grapefruit, cherry syrup, apple juice & pineapple juice

12,00 €

Suppai (11 cl) Toki whisky, apple juice, apricot liquor & sudachi

11,00 €

Riviere pilote (10 cl) Lamauny spiced rum, hot pepper syrup, lime juice & elderflower tonic

10,00 €

Rum Old Fashioned (6 cl) Rum Appleton estate, porto rouge 10 years, brown sugar & angostura bitter

11,00 €

Le 1724 (15 cl) Cognac Remy Martin, homemade spiced rum syrup, pineapple juice, apricot liquor & ginger ale

11,00 €

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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, red fruits purée

6,70 €

Virgin Pina Colada (20 Cl) Pineapple juice, Coconut milk and cane sugar

7,00 €

Sweet Passion (20 cl) (Orange, Passion, Cranberry, Sirop de Banane et Kiwi)

6,50 €

Caribbean (20 cl) Mango, Banana, Red fruits Purée and lime

6,50 €

Bettle Juice (10 cl) Apple juice, raspberry syrup, lime & 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)

3,60 € 5,60 € 7,00 €

lager beer

Tongerlo (Belgium)

3,90 € 6,10 € 7,60 €

lager abbey beer

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 Schweppes (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 •

LA CRUNCHY

Crunchy chicken, sweet pepper cob accras, shrimp tempuras, homemade sauce

22,00 €

43,00 €

LA TANNERIE

Salmon rillette with herbs, swedish bread, sardines crostini, cod ceviche with yuzu

21,00€

41,00€

L'ANJOU

Roasted crèmeux d'anjou cheese with thyme, marinated rillauds, mushrooms, crunchy bread

20,00€

39,00 €

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41,00 €

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Roasted crèmeux d'anjou cheese with thyme, marinated rillauds, mushrooms, crunchy bread

20,00 €

39,00 €

• STARTERS •

Apple and rillauds d'Anjou tatin, rich sauce with mustard seeds

10,00 €

Oeuf parfait, pumpkin velouté, squash seeds, truffed oil

10,00 €

Chef's suggestion - From monday to friday (look at the daily menu)

8,90 €

Saint-Marcellin cheese cromesquis, pear chutney with Timut pepper

9,00 €

Boiled Langoustines, crunchy vegetables, asian flavour bouillon

14,00 €

• MAIN COURSES •

Tartare Gourmet with truffle, homemade sweet potatoes with spices

19,50 €

Beef meat 170g, onions, gherkins, smoked magret, truffled homemade sauce

Beef onglet VBF, about 200g, homemade french fries, pepper cream

21,00 €

Beef entrecôte VBF, about 300g, homemade french fries, red wine & shallots sauce

26,00 €

Guinea fowl supreme, Vallée d'Auge sauce with Calvados, chinese artichoke with chestnuts

20,00 €

Beef filet, meat juice with cranberry, mushrooms from Beaucoüzé, gratin dauphinois with thyme

24,00 €

BURGER DU QUAI

Handmade bread, pepper cream, raclette d'Anjou cheese, smoked bacon, candied shallots, beef meat 170g

19,00 €

FOCACCIA DE LA RESERVE

Handmade focaccia bread, smoked scarozza, gorgonzola sauce, pear chutney, speck, homemade french fries

17,00 €

VEGGIE MAIN

Carrots mousseline with rosemary, vegetables écume and condiment, roasted vegetables

17,00 €

Roasted salmon, Beurre blanc sauce with Crémant de Loire, clementines pickles, carrots mousseline with rosemary

21,00 €

Snacked scallops and blanquette sauce, parmesan risotto, vegetables with tops

25,00 €

Fresh cod médaillon, vegetable émulsion, roasted vegetables

23,00 €

Chef's suggestion - From monday to friday (look at the daily menu)

18,00 €

• SALADS •

LA SALADE CAESAR

Sucrine lettuce, cherry tomatoes, hard-boiled eggs, croutons, parmesan shavings, red pepper condiment, marinated chicken filets, caesar sauce

18,00 €

LA SALADE DES CARMES

Lamb lettuce, cherry tomatoes, Saint-Marcellin cheese cromesquis, speck, mushrooms from Beaucoüzé, mustard & cider vinaigrette

18,50 €

LA SALADE TERROIR

Lamb lettuce, cherry tomatoes, croutons, rillauds, goat cheese and smoked duck magret bruschetta, sweet potatoes with spices, honey-mustard vinaigrette

19,00 €

• DESSERTS •

Cheese plate from our region

goat cheese tomme, fleur de brebis, cué nantais, dried fruits

9,50 €

Poached pear with red wine, spices reduction, Jivara chocolate cream, tonka bean crumble biscuit

9,50 €

Le Galet Angevin

Vanilla & quemons d'Ardoise mousse, financier with Cointreau, citrus reduction

10,00 €

Chef's suggestion - From monday to friday (Look at the daily menu)

8,90 €

Dôme façon Mont-Blanc, blueberries & blackcurrant insert, chestnut biscuit

9,00 €

Hazelnut and lemon Bûche, crunchy praliné, yuzu condiment

11,00 €

Veggie dessert

Lemon tart, yuzu condiment, chunks of meringue

9,00 €

Café gourmand

9,50 €

• SUNDAES •

Roasted gingerbread, poached pear with red wine, hazelnut icecream

10,00 €

Caramel or Chocolat 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 ALCOHOL 4,00 €

• DARBON VANILLA

• DARK CHOCOLATE

• COFFEE

• LIME

• STRAWBERRY

• MINT-CHOCOLATE

• RASPBERRY

• BLACKCURRANT

• BASILE LEMON

• SALTED BUTTER CARAMEL

• PEAR

• HAZELNUT

Net prices