

Daily menu	Served from monday to friday (for lunch only)	Kid's menu	• 12,00 € •
	Except holidays		Minced beef steak, french fries
	Starter, main or main, dessert		Or
	24 €		Crunchy chicken, sweet potatoes purée
	Starter, main and dessert		Chocolate mi-cuit, salted butter caramel
	29 €		Or
	Suggestion du Garde - manger		2 scoops ice cream
	Inspiration du jour		selection of drinks :
	Gourmandise du pâtissier		Fruits juice, homemade iced tea, coke, syrup or diabolo
Menu Du Quai	• 37,00 € •	Menu Découverte	• 43,00 € •
	Melon gaspacho, olive oil sorbet, smoked lomo with red pepper from Espelette		Handmade smoked salmon, hummus, radishes, mentholated cream with caraway
	Or		Or
	Fresh crab appetizer with pomegranate, vierge sauce with herbs and quinoa from Anjou		Fresh tomatoes mix, burrata and pistachio cream cheese, basile vinaigrette with lemon
	Hake from la Rochelle, beurre blanc with glasswort fondant broccolis, grenailles potatoes from Noirmoutier		Roasted seabass filet, pistou butter with candied tomatoes, parmesan & basile fregola sarda
	Or		Or
	Iberic pork pluma, curry cream, zucchinis in two textures, roasted red pepper		Poultry supreme from Argoat, juice made with Coteaux du Layon, quinoa from Anjou the «primavera » way
	The lemon pie our way		Affinated cheeses trio, red fruits condiment
	Lemon cream, foamy meringue, butter biscuit, yuzu condiment		Or
	Or		Dôme 'Passionnement chocolat'
	Black sesame butter biscuit, strawberries, yogurt mousse with lime, strawberry & mint condiment		40% Jivara chocolate mousse, 33% Opalys chocolate cream, praliné crispy, cacao soft biscuit
			Or
			Le Galet angevin
			Vanilla & Quenons d'Ardoise chocolate mousse, almond financier, citrus reduction

. TAPAS TO SHARE .

	PLATE • 2 pers. •	PLATE • 4 pers. •
LA CRUNCHY		
Crunchy chicken, sweet pepper cob accras, shrimp tempuras, homemade sauce	22,00 €	43,00 €
LA TANNERIE		
Tuna tataki with sesame, fresh crab, swedish bread, handmade smoked salmon, hummus	23,00 €	45,00 €
LA LITTLE ITALY		
Mozzarella burrata, olives from Kalamanta, Serrano ham, artichokes tapenade, tomatoes, cereals bread from O.Pothin bakery	21,00 €	41,00 €

. STARTERS .

Melon gaspacho, olive oil sorbet, smoked lomo with red pepperS from Espelette	10,00 €
Chef's suggestion- From monday to friday (look at the daily menu)	9,00 €
Fresh crab appetizer with pomegranate, vierge sauce with herbs & quinoa from Anjou	12,00 €
Handmade smoked salmon, hummus with spices, radishes, mentholated cream with caraway	13,00 €
Fresh tomatoes mix, pistachio and burrata cream cheese, basile vinaigrette with lemon	10,00 €
Foie gras perfumed with Layon, roasted apricots, brioched bread from O. Pothin's bakery, apricot condiment with Sichuan pepper	18,00 €
Net prices	

. MAINS .

Chef's suggestion- From monday to friday (look at the daily menu)	18,00 €
Roasted seabass filet, pistou butter with candied tomatoes, parmesan & basile fregola sarda	24,00 €
Hake from la Rochelle, beurre blanc with glasswort, fondant broccolis, grenailles potatoes from Noirmoutier	23,00 €
Marinated tuna tataki bowl, teriyaki sauce with sesame, quinoa from Anjou, watermelon & coriander tartare, cucumber, soya bean sprouts	24,00 €
VEGGIE MAIN	19,00 €
Fregola sarda with parmesan, zucchinis, candied tomatoes & pistou butter, roasted red pepper, olives from Kalamata	
Tartare Gourmet de la Réserve, grenailles potatoes with herbs, homemade sauce*	22,00 €
Beef meat 170g, 'French mustard' & honey sauce, onions, pickles	
Beef onglet VBF, about 200g, homemade french fries, homemade sauce*	23,00 €
Beef entrecote VBF, about 330g, homemade french fries, homemade sauce*	29,00 €
Iberic pork pluma, curry cream, zucchinis in two textures, roasted red peppers	23,00 €
Poultry supreme from Argoat, reduced juice made with Coteaux du Layon, quinoa from Anjou with mint the «primavera» way	25,00 €
BURGER DU QUAI	
Handmade brioched bread, smoked cheddar, BBQ sauce, beef meat 170g, red onions, red pepper chutney, homemade french fries, homemade sauce*	21,50 €
CIABATTA DE LA RESERVE	19,50 €
Ciabatta burger bread with olive oil, pistachio pesto, mozzarella burrata, grilled eggplants, arugula salad, candied tomatoes, homemade french fries, homemade sauce*	
*Our homemade sauces : bleu d'Auvergne sauce , béarnaise, pepper cream, honey-mustard cream, barbecue sauce, curry cream	

. SALADS .

LA SALADE CAESAR	19,00 €
Sucrine lettuce, cherry tomatoes, hard-boiled eggs, croutons, parmesan shavings, roasted red pepper, marinated chicken filet, radishes, Caesarsauce	
LA SALADE DES CARMES	20,00 €
Mesclun salads, fresh tomatoes mix, mozzarella burrata, artichokes caviar, eggplants, olives from Kalamata, pine nuts, affinated Serrano ham, basile vinaigrette	
LA SALADE TERROIR	20,00 €
Mesclun salads, cherry tomatoes, croutons, marinated rillauds, grapes, candied grenailles potatoes, local cheese crunchy croquesquis, honey-mustard vinaigrette	
Net prices	

. CHEESES .

Affinated cheeses trio, red fruits condiment (Le Rouzé bleu, le Ronfleur, l'échat à la tomate)	10,00 €
Four affinated cheeses plate to share (Le Rouzé bleu, le Ronfleur, l'échat à la tomate le Rouzon à la piautre)	for 2 pers. 21,00 € for 4 pers. 39,00 €
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 à la tomate 'sweet and soft tomme with dried tomatoes and Provence herbs' - Le Rouzon à la piautre 'strong taste cheese affinated with «la brasserie de la Ménitré» 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 €
The lemon pie our way	9,50 €
Lemon cream, foamy meringue, butter biscuit, yuzu condiment	
Le Galet Angevin	11,00 €
Vanilla & Quenons d'Ardoise chocolate mousse, almond financier, citrus reduction	
Black sesame butter biscuit, strawberries, yogurt mousse with lime, strawberry & mint condiment	10,00 €
Dôme 'Passionnement chocolat'	10,00 €
40% Jivara chocolate mousse, 33% Opalys chocolate cream, praliné crispy, cacao soft biscuit	
The coffee & its sweets	11,00 €
The VG dessert	9,50 €
Crêmet d'Anjou mousse, butter biscuit, roasted apricots, basile & apricot condiment	

. SUNDAES .

The frozen Paris-Brest, hazelnut ganache, gianduja condiment	10,00 €
Caramel or Chocolat liégeois de La Réserve	9,50 €

. FLAVOURS .

SALTED CARAMEL OR CHOCOLATE SYRUP :		1,00 €
WHIPPED CREAM :		2,00 €
EXTRA ALCOHOL :		4,00 €
BOURBON VANILLA	RASPBERRY	SALTED BUTTER CARAMEL
DARK CHOCOLATE	MINT - CHOCOLATE	PEAR
COFFEE	STRAWBERRY	MANGO
LIME	BLACKCURRANT	MENTHE-PASTILLE

Net prices