

COCKTAILS

GIN TONIC

TONIC	20 cl - 10 €
Hendrick's gin, lemon, Hysope tonic	
WINTER TONIC	20 cl - 11 €
Botanist gin infused with cinnamon & orange, elderflower Hysope 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 & Hysope tonic	
PINK TONIC	20 cl - 12 €
Grand Cabaret Hendrick's gin, rose petals, morello cherries, Grapefruit pink tonic	

TONIC SIGNATURE

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

INSPIRATIONS

CITRUS PEPPER	11 cl - 11 €
Montelobos mezcal, lime juice, grapefruit juice, sichuan pepper & Giffard raspberry syrup	
TONKA ESTATE	16cl - 11 €
12 years Appleton estate rum, Giffard pear syrup, organic apple juice, cinnamon & tonka bean, Hysope ginger beer	
PULP FICTION	14 cl - 10,50 €
Black Cointreau, Passoa, elderflower liquor, Giffard strawberry syrup & passionfruit juice	
PÈRE DUPONT	11 cl - 10,50 €
Dupont Calvados, Pères Chartreux walnuts liquor, pear purée, Giffard orgeat syrup	
GINGER MALT	17 cl - 11 €
Monkey Shoulder, Cointreau, lemon juice, maple syrup, Hysope ginger beer	
WINTER SUN	15 cl - 10 €
Mizunara Gaston Gin, Giffard apricot liquor from Roussillon, Giffard ginger syrup, pineapple juice & organic apple juice	

SPRITZ

APÉROL SPRITZ	18 cl - 9,50 €
Apérol, Riccadonna prosecco & sparkling water	
SPRITZ ANGEVIN	18 cl - 10,50 €
Giffard bitter, Giffard morello cherry liquor, Crémant de Loire & sparkling water	
FIORENTE SPRITZ	18 cl - 10 €
Fiorente (elderflower liquor), lime zests, Riccadonna prosecco & sparkling water	
APPLE SPRITZ	18 cl - 11 €
Dupont Calvados, Giffard quince syrup, organic apple juice, Riccadonna prosecco & sparkling water	

CAMPARI TONIC	20 cl - 10 €
Campari, morello cherries, orange zests, Giffard cherry liquor, Grapefruit Hysope tonic	
CHARTRUZE TONIC	20 cl - 10 €
'Chartreuse verte', pear purée, lime juice and Hysope tonic	

L'ALPIN	20 cl - 11 €
'Chartreuse Verte', Vignaud pear liquor, lime & Hysope ginger beer	

ESPELETTON 🌶️	8,5 cl - 11 €
Espolon Reposado Tequila, Black Cointreau, Espelette Pepper, lime juice & Giffard agave syrup	

LE NEGRONI	9 cl - 11 €
Make your own negroni according to your taste	

A CAMPARI,

- Cask Bourbon (bitter)
- Cask Tequila (floral)
- Cask Rhum (round)

A VERMOUTH,

- Red Martini (sweet)
- Red Del Professore (balanced)
- White Del Professore blanc (delicate)

AND A GIN

- Botanist (floral)
- Normandia (infused with orange)
- Gaston Mizunara (woodiness)



MOJITOS

MOJITO	20 cl - 9,50 €
Trois Rivières Amber rum, sparkling water, cane sugar, lime & fresh mint	
RED FRUITS MOJITO	20 cl - 10 €
Trois Rivières Amber rum, sparkling water, cane sugar, red fruits purée, lime & fresh mint	
PEAR MOJITO	20 cl - 10 €
Trois Rivières Amber rum, sparkling water, cane sugar, pear purée, lime & fresh mint	
MOJITO ANGEVIN	20 cl - 10,50 €
Cointreau, Hendrick's gin infused with orange, sparkling water, cane sugar, orange & fresh mint	

MÛLES



MOSCOW MÛLE	12,5 cl - 9 €
Biala vodka, lime & Hysope ginger Beer	
LONDON MÛLE	12,5 cl - 9 €
Bulldog Gin, lime & Hysope ginger Beer	
ANJOU MÛLE	12,5 cl - 10 €
Black Cointreau, lime & Hysope ginger Beer	
FRENCH MÛLE	12,5 cl - 11 €
Cognac Remy Martin, lime & Hysope ginger beer	
MEZCAL MÛLE	12,5 cl - 11 €
Montelobos Mezcal, lime & Hysope ginger beer	

ESSENTIALS

PALOMA	15 cl - 11€
To choose : Tequila Espolon Reposado or Mezcal Montelobos	
Lime juice, lime zests, Giffard agave syrup & grapefruit soda	
CAÏPIRINHA	5 cl - 9 €
Sagatiba Cachaça, lime & cane sugar	
MARGARITA	9 cl - 9,50 €
Espolon Tequila, Cointreau & lime juice	
SEX ON THE BEACH	14 cl - 10 €
Biala Vodka, Giffard peach cream, Giffard strawberry cream, lime juice, pineapple juice & cranberry juice	
SOUPE ANGEVINE	12 cl - 6,90 €
Cointreau, lime, cane sugar & Crémant de Loire	

TI-PUNCH	5 cl - 10 €
Trois Rivières 50° rum, lime & cane sugar	
COINTREAU POLITAINE	10 cl - 9 €
Cointreau, lime juice & cranberry juice	
AMÉRICANO DE LA RÉSERVE	10 cl - 9,5 €
Campari, red Martini & sparkling water	
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 milk & cane sugar	
OLD FASHIONED	7 cl - 9 €
Wild Turkey bourbon, Angostura Bitter, sugar & sparkling water	

MOCKTAILS

VIRGIN MOJITO	20 cl - 6,90 €
Lime, fresh mint, mojito syrup Giffard, cane sugar & sparkling water	
RED FRUITS OR PEAR VIRGIN MOJITO	20 cl - 7,20 €
Lime, fresh mint, mojito syrup Giffard, red fruits or pear purée, cane sugar & sparkling water	
VIRGIN PIÑA COLADA	20 cl - 7,50 €
Pineapple juice, coconut milk, 0° Giffard pineapple liquor & cane sugar	
CARIBBEAN	20 cl - 6,90 €
Mango juice, banana juice, red fruits purée & lime juice	
RED JUNIPER	20 cl - 7,90 €
0° Giffard grapefruit liquor, Herbal Juniper Giffard, pineapple juice, cranberry juice, red fruits puree & Giffard strawberry syrup	

SWEET PEAR	15 cl - 7,20 €
0° Giffard elderflower liquor, pear purée, organic apple juice, quince syrup, Ginger Beer	
AMERICAN NO	15cl - 7,90 €
Ruby grape Giffard, 0° Giffard bitter, grapefruit juice, cranberry juice & sparkling water	
TONIC FLOWER	15cl - 7,90 €
Ruby grape Giffard, cranberry juice, Giffard raspberry syrup, hibiscus flower, orange zest & Hysope tonic	
NOT A SPRITZ	17,5 cl - 6,90 €
0° Giffard Spritz liquor, grapefruit juice & Crodino	
ZÉRO GIN TO	20 cl - 7,50 €
Giffard Verbal Juniper, lime zest, tonic	
Hysope to choose : (Classic, Lemon, Cucumber, Elderflower, grapefruit)	

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 €
Beer of the Moment	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 €
Perrier 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)	
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

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 €

CARDE-MANGER SUGGESTION

DAILY INSPIRATION

THE PASTRY SWEETS

KID'S MENU

12€

Salmon, mashed beetroot

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 DUCK

Pressed duck confit, meat stock reduction, spiced sweet potatoes hummus, seed crackers

Or

THE CAULIFLOWER

Coconuts milk cauliflower soup, roast spice coliflower, herbs oil

THE FISH OF THE MOMENT

Fish of themoment, green cury sauce, mashed brocolis and cilantro, snow peas, braised bok choi

Ou

THE PIG

Confit red castille pork loin, teriyaki sauce , edamame, herbs marinated quinoa

THE CRÉMET

Mousse way Cremet d'anjous, Amarande Giffard liqueur confit pear, pear sorbet, almonds crumble

Ou

THE CHOCOLATE

Cacao pie, 55% chocolate mousse, coffee creamy, chocolate crispy, coffee gel

MENU DÉCOUVERTE

45€

THE ASPARGUS

Regional asperagus, emulsion comté cheese, chorizo

Ou

LE FOIE GRAS

Parfumed calvados foie gras, green apples and timut pepper condiment, hazelnut bread from O.Pothin bakery

THE SALMON

Bömlo salmon, sour rasbery reduction, beetroots declination, purple carrots, onion pickles

Ou

THE POULTRY

Pressed poultry, meat stok reduction, mashed truffle potatoes, seasonal mushroom

THE PISTACHIO

Matcha tea viennois biscuit, pistachio praline, pistachio ice cream, raspberry jam, light pistachio mousse

Ou

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

TO SHARE

SESAME RILLAUDS, SOY SAUCE (300gr)	15,00€
<i>soy - sesame</i>	
CRUNCHY CHICKEN, HOMMADE SAUCE	15,00€
<i>dairy - eggs - gluten - garlic</i>	
LIBANAISE FALAFELS, YOGHURT SAUCE ✓	9,00€
<i>Sésame - dairy - gluten - garlic - nuts</i>	
PÂTÉ EN CROÛTE FROM JA GASTRONOMIE	16,00€
<i>Gluten - eggs - garlic</i>	

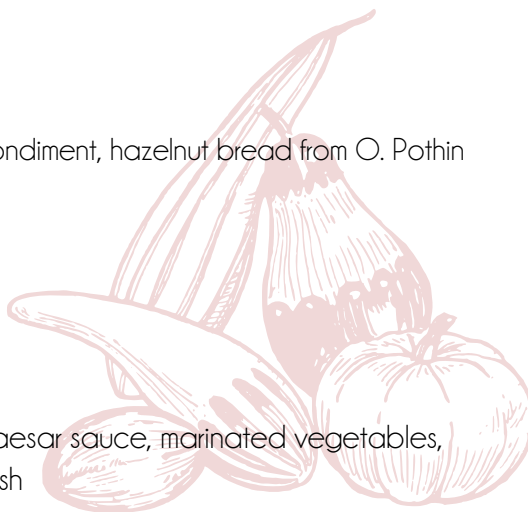
TRUFFE CROQUE-MONSIEUR	15,00€
<i>dairy - gluten</i>	
OYSTER	
Oyster N°2 From maison JOGUET - Ile de Ré	
<i>dairy - shellfish</i>	
6 pieces	13,00€
12 pieces	25,00€

STARTERS

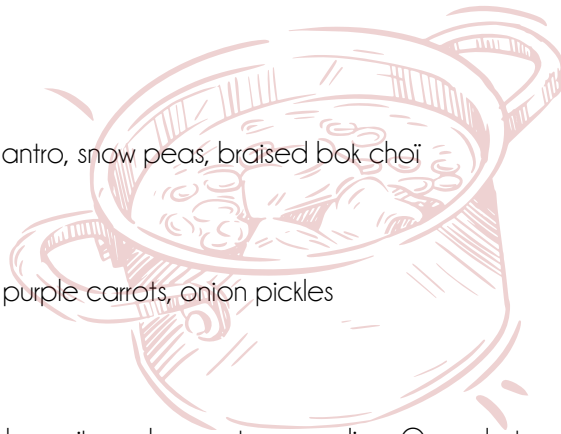
THE ASPARGUS	12,00€
Regional asperagus, emulsion comté cheese, chorizo, crispy comté cheese	
<i>Dairy - garlic - sulfite - mustard</i>	
THE DUCK	13,00€
Pressed duck confit, meat stock reduction, spiced sweet potatoes hummus, seed crackers	
<i>Garlic - Nuts - sesame (eggs-dairy-gluten in seed crackers)</i>	
THE CAULIFLOWER ✓	12,00€
Coconuts milk cauliflower soup, roast spice coliflower, herbs oil	
<i>Garlic</i>	
THE FOIE GRAS	20,00€
Parfumed calvados foie gras, green apples and timut pepper condiment, hazelnut bread from O. Pothin bakery	
<i>Gluten - sulfites - nuts</i>	

SALADS AND TARTARE

THE CAESAR FROM LA RÉSERVE	20,00€
Crunchy chicken, sucrones salad, confit tomatoes, croutons, Caesar sauce, marinated vegetables, red oinions, pumkin seeds, shredded parmesan, seasonal radish	
<i>Gluten - eggs - dairy - garlic</i>	
THE TERROIR	23,00€
Marinated Rillauds, salads, confit tomatoes, roast apple, crispy reblochon , potatoes, croutons, seasonal mushroom, mustard vinaigrette	
<i>Gluten - garlic - mustard - garlic - dairy - soy - sesame</i>	
THE LIGNY ✓	20,00€
Herbs quinoa salad, homemade chickpeas falafels , cumin yoghurt sauce, crispy wheat tortilla , confit tomatoes, edamame, vegetable coleslaw , seasonal radish	
<i>Dairy - garlic - soy - sesame - gluten: crispy wheat tortilla</i>	
THE MOMENT TARTARE	22,00€
Minced beef from "La ferme des Belles Robes" 170 gr, red onion, homemade potatoes, daily seasoning from inspiration, homemade sauce*	
<i>from seasoning</i>	



PLATS



THE FISH OF THE MOMENT

Fish of the moment, green curry sauce, mashed brocolis and cilantro, snow peas, braised bok choy

fish - dairy - crustacean - sulfites - garlic - soy

24,00€

THE SALMON

Bömlo salmon, sour rasberry reduction, beetroots declination, purple carrots, onion pickles

fish - dairy - crustacean - garlic

26,00€

THE SCALLOPS

Sear scallops, Espelette pepper salsa sauce, chorizo, smoked paprika celery roots mousseline, Ossau Iraty

Crustacean - dairy - garlic - celeri

32,00€

THE PIG

Confit red castille pork loin, teriyaki sauce, crispy rice vermicelle, edamame, herbs marinated quinoa

Soy - sulfites - sesame - gluten - celeri - garlic

26,00€

THE POULTRY

Pressed poultry, meat stock reduction, mashed truffle potatoes, seasonal mushroom, confit shallots

dairy - celeri - garlic - sulfite

26,00€

HANGER STEAK

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

from sides and sauce

23,00€

BURGERS & CIE

THE BURGER DU QUAI

Black pepper rustic bread from O. Pothin bakery, beef patty from "La ferme des Belles Robes" 170 gr, Black pepper cream sauce, comté cheese, gherkin, red onion pickles, homemade french fries, homemade sauce*

dairy - gluten - garlic - from sauce

23,00€

THE CINQUIÈME

Walnuts buns from O. Pothin bakery, honey mustard sauce, Ossau Iraty, duck confit, onion, iceberg lettuce, homemade french fries, homemade sauce*

dairy - gluten - nuts - eggs - mustard - from sauce

22,00€

MEAT TO SHARE

THE PIECE OF MEAT TO SHARE

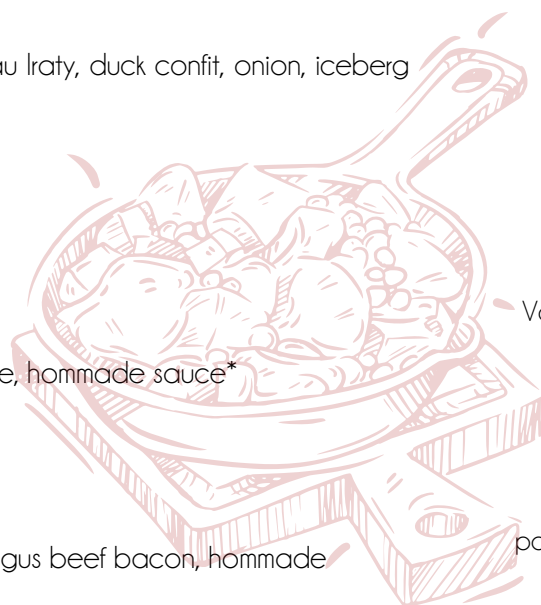
Piece of beef from JA Gastronomie (daily arrivage) choice of side, homemade sauce*
weight & price on the board

from sauce and side

LE CORDON BLEU TO SHARE

Poultry cordon bleu (around 550 gr), comté cheese, smoked angus beef bacon, homemade sauce*, mashed truffle potatoes

dairy - gluten - from sauce



Voir Ardoise

69,00€ /
pour 2 pers.

*Our homemade sauce : béarnaise sauce, BBQ sauce, black pepper cream

Side to choose: homemade french fries, green salad, herbs grenaille potatoes, mashed truffle potatoes, herbs quinoa, paprika celery roots mousseline

CHEESE



THE OSSAU-IRATY

Ossau-Iraty AOP 4 month aged, black cherry jam, dry fruits
dairy - gluten - nuts

11,00€

THE REBLOCOHON

Crispy reblochon, reblochon foam, granny smith condiment, reblochon ice cream, green salad, génépi gel
dairy - gluten - nuts - sulfite - eggs

12,00€



SWEETS

THE CRÉMET

Mousse way Cremet d'anjous, Amarande Giffard liqueur confit pear, pear sorbet, almonds crumble
dairy - sulfites - nuts - gluten - eggs

11,00€

THE CHOCOLATE

Cacao pie, 55% chocolate mousse, coffee creamy, chocolate crispy, coffee gel
dairy - gluten - nuts - eggs - soy - sulfite

12,00€

THE GALET ANGEVIN

Breton shortbread, vanilla mousse, Cointreau and grapefruits insert, Quernons d'Ardoise, citrus gel
dairy - sulfite - gluten - nuts - eggs - soy

13,00€

THE PISTACHIO

Matcha tea viennois biscuit, pistachio praline, pistachio ice cream, raspberry jam, light pistachio mousse
dairy - eggs - gluten - nuts - soy

13,00€

THE COCO NUTS

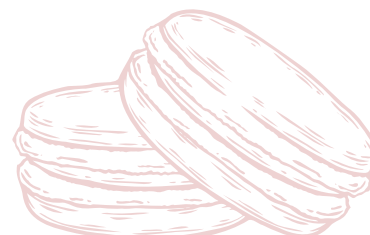
Banana bread, coco nuts chantilly, exotique fruits tartare, coco nuts sorbet, mango and vanilla gel
gluten free - vegan

11,00€

COFFEE AND ITS SWEET

dairy - gluten - nuts

12,00€



ICE CREAM AND SORBETS

CARAMEL OR CHOCOLATE SUNDAES FROM LA RÉSERVE

dairy - eggs - gluten - nuts

10,00€

THE CARME

Passion fruit sorbet, vanilla ice cream, coco nuts sorbet, exotic fruit tartare, mango gel
dairy - eggs - gluten

11,00€

L'ANGEVINE

Grapefruit sorbet, vanilla ice cream, Cointreau ice cream, Quernons d'Ardoise, almond crumble, grapefruit gel
dairy - eggs - gluten - nuts - soy

12,00€

SORBETS

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

GLACES

Vanilla, dark chocolate, Cointreau, mint chip, salted butter caramel, pistachio, coffee

ONE SCOOP 2,80€

THREE SCOOP

7,60€

WHIPPED CREAM 2,50€

CARAMEL SAUCE 2,50€

TWO SCOOP 5,20€

EXTRA ALCOHOL

4,00€

CHOCOLATE SAUCE 2,50€

HOT DRINK

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

