

## THE WORKSHOP'S FORMULAS

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Main course	11€50
Starter + Main course or Main course + dessert	14€80
Starter + main course + dessert	17€60
Main course + gourmet coffee	15€80
Starter + main course + gourmet coffee	18€60

Every day you can discover the chef's gourmet ideas.



Homemade preparations from fresh seasonal products.

All our cheeses and dairy products come from « Pascal Beillevaire ».

## THE WORKSHOP'S BRUNCH

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22€00

Green salad

Chicken

Smoked salmon with homemade lemon cake

Cheese: Tomme de Savoie and Emmental Grand Cru

Egg casserole

Whole milk yoghurt

Basket of Viennese pastries,

Spread and homemade fruit marmalade

+ Unlimited hot drinks (large coffee, cream coffee, grandmother's chocolates, Dammann teas)

+ A glass of freshly squeezed fruit juice

or a glass of wine (white, red or rosé)

*Brunch served on Saturday and Sunday from 11:00 to 14:30*

*Or weekdays upon reservation*

## SALADS

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<b>Le péché de Mr Seguin</b>	Warm goat cheese on a gingerbread with homemade honey, salad	11€50
<b>Le Printemps de Thalie</b>	Serrano ham, French emmental, tomme de Savoie, warm goat cheese on gingerbread, salad	14€00
<b>La Fable d'Oslo</b>	Smoked salmon, white herb cheese, thyme and lemon cake, black wheat blinis, cocotte egg, tomme de Savoie	14€00
<b>Le Délice des Fjords</b>	Blinis of black wheat with smoked salmon, white herb cheese, salad	11€50

## CHEESE PLATE

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Tomme de Savoie, comet cheese, emmental, gorgonzola, goat cheese, butter half-salt crunchy, salad	10€00
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# HOME DESSERTS

## *The cakes from the counter*

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Nantais cake	1€50
Cannelé	2€50
Chocolate cake	2€50
Financiers by two	2€50
Organic hazelnuts and chocolate chips-cookie	3€00
Coconut Rock	2€50
Chocolate heart and organic crunched hazelnuts	2€50

## *Pastries*

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Cheesecake served with orange marmalade	5€00
Caramel rice with salted butter	5€00
Lemon pie	5€00
Atelier caramel cream	5€00
Caramel fried bread with salted butter or chocolate	6€00
Carrot Cake	5€00
Crumble of the moment	5€00
<i>The greedy (see table)</i>	5€00

## **Ice creams**

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### **Sorbets**

Lemon, Tangerine, Passion Fruit, Mango, Melon, Strawberry

### **Ice creams**

Coffee pure arabica, vanilla from Madagascar, chocolate from caribbean, caramel salted butter, rum grape, coconut

**1 scoop ... 2€50,    2 scoops ... 4€90,    3 scoops ... 6€20**

### **Ice Cups**

See the last page

# DRINKS

## Aperitifs

Hoegaarden witbier (33cl)	4€50
Leffe blonde (33cl)	4€50
Heineken (25cl)	3€80
Desperados (33cl)	6€00
Kir cassis, strawberries, peach (15cl)	3€70
Dry artisanal cider (25cl)	4€00
Américano	7€00
Orange campari	6€00
Spritz	7€00

## Pressed fruit juice

Orange or Grapefruit	3€60
A C E : Lemons Carrots Oranges	3€80
Juice of moment (fresh seasonal fruits)	3€80

## Soft drinks

Coca or Coca Zero (33cl)	3€60
Pschitt Lemonade (25cl)	2€80
Diabolo (25cl)	3€00
Perrier (33cl)	3€60
Water syrup	2€20

## Mineral water

<b>Bottle (1l)</b>	
Mineral water Plancoët	4€50
Sparkling mineral water Plancoët	4€50
<b>1/2 Bottle (1/2l)</b>	
Mineral water Plancoët	3€00
Sparkling mineral water Plancoët	3€00

## Selection of wines and champagnes

	Glass (14cl)	Bottle (75cl)		Glass (14cl)	Bottle (75cl)
<b>White wines</b>			<b>Red wines</b>		
Muscadet AOP Le Soleil Nantais 2016	3€50	18€00	St Nicolas de Bourgueil AOP Les Charmants 2016		23€00
Muscadet AOP Le Clos du Pont 2009		27€00	Chinon AOP Le Haut des Vignes 2016	3€60	21€00
Chardonnay Val de Loire Excelsus IGP	3€50	18€00	St Chinian AOP La Dournie 2016	3€60	21€00
Côte du Rhone AOC Ferraton père & fils 2016	3€50	18€00	Bordeaux AOC Les hauts de Goelane 2015	4€00	23€00
Bernard Favre Ain France	3€50	18€00	Côtes du Rhone AOC Ferraton père & fils 2016	3€60	21€00
<b>Champagnes Récoltant-Manipulant</b>					
Champagne du Redempteur tradition	8€00	45€00	Crozes Hermitage AOC Ferraton père & fils 2014		28€00
Champagne rosé du Redempteur		50€00			
Champagne Jacquart Blanc de blancs		50€00	Coteaux du Languedoc AOP Château Puech Haut	4€00	23€00

**Pitcher of French wine : White / Red / Rosé - 1/4 (25cl) 5€00 - 1/2 (50 cl) 10€**

## ICE CREAMS

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<b>Exotique</b>	Tangerine ice cream, passion, mango Raspberry coulis, crumble, whipped cream	8€00
<b>Antillaise</b>	Ice Rum grape (x2), coco Crumble, whipped cream	8€00
<b>Amarena</b>	Vanilla ice cream (x3), Cherry amarena in syrup, crumble, whipped cream	8€00
<b>Vacherin</b>	Vanilla ice cream, mandarin, strawberry, Raspberry coulis, meringue, whipped cream	8€00
<b>Bretonne</b>	Vanilla ice cream (x2), caramel, Salted butter caramel, crumble, whipped cream	8€00
<b>Chocolat Liégeois</b>	Vanilla ice cream (x2), chocolate Chocolate sauce, crumble, whipped cream	8€00
<b>Café Liégeois</b>	Ice cream (x2), chocolate Coffee sauce, crumble, whipped cream	8€00

## ICE CREAMS WITH ALCOHOL

<b>After-Eight</b>	Mint ice cream (x2), chocolates, GET 27 (4cl)	10€00
<b>Colonel</b>	Lemon Ice (x3), Vodka (4cl)	10€00
<b>Impérial</b>	Mandarin Ice (x2), melon, Imperial (4cl)	10€00
<b>Baileys</b>	Vanilla ice cream (x2), coffee, Baileys (4cl)	10€00

## MIXED ICE CREAMS

<b>Mojito soft</b>	Lemon ice cream, mint, lime juice	7€50
<b>Mojito</b>	Mojito soft with Rhum (4cl)	10€00
<b>Piña Colada soft</b>	Coconut ice cream, pineapple juice, coconut milk	7€50
<b>Piña Colada</b>	Piña Colada soft with Rhum (4cl)	10€00