

## 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
Children's menu: Main course + homemade ice cream	10€00



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

Homemade preparations from fresh seasonal products.

## THE WORKSHOP'S BRUNCH 22€00

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Basket of Viennese pastries, pancake, banana cake,  
spread, homemade fruit marmalade and salted butter caramel

Green salad

Chicken drumstick

Smoked salmon, herb sauce, black wheat blinis,

Cheese selection from our refiner

Egg casserole

Vanilla white cheese with fresh fruits

+ 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 10:30 to 14:30*

*Or weekdays upon reservation*

*Vegetarian brunch ? Ask us, we adapt*

## CHILDREN'S BRUNCH 15€00

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## 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>	Dry ham, Entrammes bio cheese, Warm goat cheese on gingerbread, Salad	14€00
<b>La Fable d'Oslo</b>	Smoked salmon, White herbs cheese, Black wheat blinis, Cocotte egg, Entrammes bio cheese, Salad	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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Cheese selection from our refiner Salad	8€00
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# HOME DESSERTS

## *The cakes from the counter*

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

## *Pastries*

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Cheesecake served with orange marmalade or red fruit coulis	5€00
Caramel rice with salted butter caramel	5€00
Lemon pie	5€00
Waffle with salted butter caramel or chocolate	5€00
Caramel fried bread with salted butter caramel or chocolate	6€00
Carrot Cake	5€00
Banoffee	5€00
Banana bread with salted butter caramel or chocolate	5€00
Crumble of the moment	5€00
Iced caramel or chocolate parfait, gavotte heart and praline	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