

THE WORKSHOP'S FORMULAS

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

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

SALADS

Le péché de Mr Seguin	Warm goat cheese on a country bread with honey, salad, nuts	11€50
Le Délice des Fjords	Blinis of black wheat with smoked salmon, white herb cheese, salad	11€50
La Fable d'Oslo	Smoked salmon, white herbs cheese, black wheat blinis, cocotte egg, cheese, salad	14€00

TOASTS

L'Epicurienne	Country bread, Saint Marcellin farmer with bacon, herbs, salad of raw vegetables	13€50
La Toscane	Country bread, tomato sauce, dry ham, mozzarella, salad of raw vegetables	13€50

CHEESE PLATE

Cheese selection from our refiner Salad, nuts	8€00
--	------

HOME DESSERTS

The cakes from the counter

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

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
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

Sorbets

Lemon, Tangerine, Passion Fruit, Mango, Raspberry, 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

Draft beer : Lefte blonde (25cl)	3€60
Hoegaarden witbier (33cl)	4€50
Heineken (33cl)	4€00
Desperados (33cl)	5€00
Kir cassis, strawberries, peach (15cl)	3€70
Dry artisanal cider (25cl)	4€00
Américano (20cl)	7€00
Bloody Mary (20cl)	7€00
Orange campari (20cl)	6€00
Spritz	7€00

Pressed fruit juice

Orange	3€80
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
Fruit juice: tomato or pineapple	3€60

Mineral water

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

Selection of wines and champagnes

	Glass (14cl)	Bottle (75cl)		Glass (14cl)	Bottle (75cl)
White wines			Red wines		
Muscadet AOP	3€50	18€00	Chinon AOP	3€60	21€00
Le Soleil Nantais 2017			Le Haut des Vignes 2017		
Chardonnay Val de Loire	3€50	18€00	St Chinian AOP	3€60	21€00
Excelsus IGP	3€50	18€00	La Dournie 2017		
 Anjou cépage Chenin	3€50	18€00	Bordeaux AOC	3€60	21€00
Château de Passavant			Les hauts de Goelane 2017		
Bernard Favre Ain France	3€50	18€00	Côtes du Rhone AOC	3€60	21€00
			Ferraton père & fils 2017		
Champagnes Récoltant-Manipulant					
Champagne du Redempteur tradition	8€00	45€00	Coteaux du Languedoc AOP		26€00
			Château Puech Haut		
Champagne rosé du Redempteur		50€00	Rosé wines		
			Coteaux du Languedoc AOP		
Champagne Jacquart Blanc de blancs		50€00	Château Puech Haut	3€60	20€00
			 Rosé d'Anjou sec	3€60	20€00
			Château de Passavant		

Pitcher of French wine : White / Red / Rosé - 1/4 (25cl) 4€50 - 1/2 (50 cl) 9€

ICE CREAMS

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

ICE CREAMS WITH ALCOHOL

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

MIXED ICE CREAMS

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