



The Abbaye's Spritz

Spritz Starlino 12cl - Orange from Italy	10 €
Spritz Ramazzoti 12cl - Orange from Italy and hibiscus infusion	10 €
Spritz Italicus 12cl - Italian Bergamot liqueur, rosemary and lemon	14 €
Spritz Crodino Aperitivo 17.5 cl – Alcohol free	9 €

Aperitifs

Douce Folie 4cl - Vermouth Nantais White or Red	8 €
Bellevoye Bleu 4cl - French Whiskey Triple malt	8 €
Tullibardine 225 4cl - Scottish Whiskey Single malt	18 €



L A B R A S S E R I E

Cocktails

ALCOHOLIC

Ischia Mia 13 cl - Gin Nuage, grapefruit cream, elderflower , starlino and egg white	14 €
Hemingway 8 cl - White rum, cranberry juice, maraschino sirup	14 €
Moscow Mule 14 cl - Vodka Nuage, lime juice, Ginger Beer	12 €
South side 8 cl - Gin Nuage, lemon juice, simple syrup	12 €

NON-ALCOHOLIC

Artisanal drinks Le Schorle Bio : gooseberry / lemon and ginger / orange / apple / rhubarb	6 €
Péché Mignon 14 cl - Peach puree, lemon, mint leaf, Ginger ale	9 €
Cap Taillat 12 cl - Grapefruit and lime juice, agave syrup, tonic water	10 €

Beers

Draft Peroni 25cl - Light blond Italian beer	5 €
Draft Hellfest IPA 25cl - Indian Pale Ale beer	5 €
Deux Béliers Hesperides 33cl - Local IPA beer from Basse Goulaine	7 €
Deux Béliers Asteria 33cl - Local blond beer from Basse Goulaine	7 €
Deux Béliers Aristée 33cl- Local amber beer from Basse Goulaine	7 €



L A B R A S S E R I E

OUR PLATES TO SHARE :

Codfish accras, with barbecue sauce (7 pieces)	9 €
Chickpea humus with vegetables and sesame oil	7 €
Croque-Monsieur with truffle oil (9 pieces)	17 €
Seared poultry liver with Xérès (7 pieces)	12 €
Roasted vegetables toast (10 pieces)	12 €
Cold cuts plate from our selection	12 €

THE SET LUNCH MENU

(EXCEPT SATURDAYS, SUNDAYS AND PUBLIC HOLIDAYS) :

2 courses	25 €
3 courses	30 €

L'ÉCAILLER : (ACCORDING TO AVAILABILITY)

Our oysters selection per 6 / 9 / 12	18 €	24 €	29 €
Pink shrimps (180gr) served with mayonnaise			8 €

THE STARTERS :

Country-style paté with pickled vegetables	11 €
Celeriac remoulade	9 €
Egg in cocotte, oyster mushrooms and fresh herbs	12 €
Crab mayonnaise, leeks and puffed buckwheat	15 €

NET PRICES - SERVICE INCLUDED

ALLERGIES LIST UPON REQUEST - ALL OUR MEAT IS FROM FRENCH ORIGIN

THE MENU MAY BE UPDATED ACCORDING TO THE SEASONS AND PRODUCERS



L A B R A S S E R I E

THE MAIN COURSES :

Isigny salmon pavé, confit shalots and beurre blanc Potato mousseline with smoked butter	23 €
Fish of the day with andouille sausage, lemon caviar vinaigrette Roasted pumpkin	25 €
Seared vegetables lasagna, chimichurri condiment (vegetarian)	19 €
Sausage from the «cochon d'antan» farm, Muscadet juice Roasted carrots	19 €
Burgundy style pheasant, old mustard juice Gratinated pasta	24 €
Rib eye steak VBF seared (~300gr), sauce of the day Homemade french fries and salad	38 €
Rib of beef VBF (~1Kg), sauce of the day Homemade french fries and salad	61 €

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PASCAL BEILLEVAIRE'S CHEESE SELECTION

12€

DESSERTS :

Thin apple tart, raw vanilla cream

9€

The chocolat éclair

9€

Coffee - Gourmet tea

10€

Vanilla mille-feuille, smooth caramel

11€

Pumpkin pie, nutmeg and lemon

10€

Confit sirup pear pie, posset and pecan

10€

PRIX NETS – SERVICE COMPRIS. TOUTES NOS VIANDES SONT D'ORIGINE FRANÇAISE

LA LISTE DES ALLERGÈNES EST DISPONIBLE À VOTRE CONVENANCE

NOTRE CARTE EST SUSCEPTIBLE DE CHANGER EN FONCTION DES COURS DU MARCHÉ ET DE LA DISPONIBILITÉ