



# L'Atelier

BISTRO

LUNCH MENU (Saturday and public holidays excl.)  
Starter + Main or Main + Dessert 20€ | Starter - Main - Dessert 25€

## STARTER :

Salmon rillettes

-OR-

Squash soup, Hervé This's egg perfect

## MAIN :

Lentils "Petit Salé"

-OR-

Skate Wing "à la Grenobloise", mashed potatoes

## CHEESE PLATE :

Maison Beillevaire de Machedoul +8€/pers

## DESSERT :

Pear "Belle-Hélène"

-OR-

Vanilla cream, Madeleine of Commercy

The chef Xavier Giraudet offers you a home made and fresh cuisine made from raw material. The meats served in our restaurant are of French and European origin.

**\*Harvested in our garden**



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## DISCOVERY MENU

36€

### STARTER :

Chef's french pie  
Squash soup, Hervé This's egg perfect  
Vegetables "à la grecque", coriander  
House's smoked salmon, dill cream

### MAIN :

Home-made black pudding "Christian Parra", mashed potatoes  
Beef stew "à la Provençale"  
Salmon Pithiviers, citrus infusion  
Ludo's mushrooms risotto

### CHEESE PLATE :

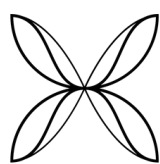
Maison Beillevaire de Machedoul +8€/pers

### DESSERT :

Rum baba  
Chou "façon Paris-Brest"  
Vanilla Millefeuille  
Apple pie "façon Tatin"

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## A LA CARTE MENU

### STARTERS :

Oysters n2 of Pen-Bron : by 6 or 9	16€ or 20€
Squash soup, Hervé This's egg perfect	12€
Chef's french pie	16€
House's smoked salmon, dill cream	16€
Vegetables "à la grecque", coriander	12€
Foie gras au torchon, brioche	20€

### MAINS :

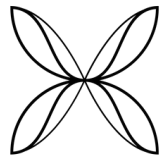
Home-made black pudding, mashed potatoes	20€
Beef stew "à la Provençale"	24€
Ludo's mushrooms risotto	18€
Beef Prime rib "Hereford" (2 pers/minimum)	10€/100gr
Salmon Pithiviers, citrus infusion	21€
Fish waterzoï "à la Thai", rice	24€
Pan-seared scallops , endives	29€

### CHEESE & DESSERTS :

Cheese plate: <i>Maison Beillevaire</i>	8€/pers
Pear "Belle-Hélène"	8€
Rum baba	8€
Vanilla millefeuille	8€
Apple pie "façon Tatin"	8€
Frozen nougat	8€

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## THE LITTLE GOURMET (KID'S MENU)

20€ | for our guests up to 12 years old | served in suitable portions

### STARTER :

Chef's french pie  
Squash soup, Hervé This's egg perfect  
Vegetables "à la grecque", coriander  
House's smoked salmon, dill cream

### MAIN :

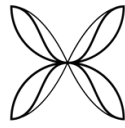
Home-made black pudding "Christian Parra", mashed potatoes  
Beef stew "à la Provençale"  
Salmon Pithiviers, citrus infusion  
Ludo's mushrooms risotto

### DESSERT :

Rum baba  
Chou "façon Paris-Brest"  
Vanilla Millefeuille  
Apple pie "façon Tatin"

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## DRINKS MENU

### COCKTAIL / MOCKTAIL :

#### Cocktails:

- Moscow mule (*vodka, ginger beer, lime*) 18cl **10€**
- Sweet Ananas (*vodka, sugar, blackberry sirup, pineapple juice*) 16cl **10€**
- Daiquiri (*white rum, cane sugar, lemon*) 9cl **10€**

#### Mocktails:

- Yuzu Kiwi (*Fresh Bloom, kiwi syrup, apple & yuzu juice, lime*) 14cl **7€**

### APERITIF

Red vermouth Vrignaud (5cl)	<b>5€50</b>
Martini Bianco (5cl)	<b>5€50</b>
Pastis Vendéen (2.5cl)	<b>5€</b>
Ricard (2.5cl)	<b>5€</b>
Red port (6cl)	<b>5€50</b>
Suze (6cl)	<b>5€50</b>
Campari (5cl)	<b>5€50</b>
Kir (16cl)	<b>5€</b>

### SPRITZ :

Apérol, <i>prosecco, orange</i>	<b>9€50</b>
Saint Germain, <i>prosecco, orange</i>	<b>9€50</b>

### SOFT :

Coke (33cl)	<b>4€50</b>
Coke zéro (33cl)	<b>4€50</b>
Lemonade Le garçon (20cl)	<b>4€</b>
FuzzTea (20cl)	<b>4€</b>
Ginger beer Hysope (20cl)	<b>4€</b>
Tonic Hysope (20cl)	<b>4€</b>
Perrier (33cl)	<b>4€50</b>
Fruit juice (25cl)	<b>5€</b>

### BEER (Belgium):

#### Draft:

Lupulus Hopera 6°(25cl)	<b>4€50</b>
(50cl)	<b>9€</b>

#### Bottle (33cl):

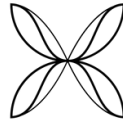
- Brasserie naville **5€50**  
*Amber (bio) 5,2°*
- Bière de Lozère **5€50**  
*IPA (bio) 7°*
- Lupulus **5€50**  
*White 4,5°*

### FLUTE :

#### Coupe (12cl):

- Champagne **12€**  
*Charles Mignon*
- Prosecco **7€**  
*Ca'dirajo / DOC Treviso*
- Sparkling **8€**  
*Cormerais / Saint Lumine de Clisson*

*Turn your drink into a kir for 1€ more*



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## DRINKS MENU

Add a soft to your drink for 2€ more

### RUM (4cl) :

Bête à feu - white ( <i>Martinique</i> )	8€
Damoiseau XO - ( <i>Guadeloupe</i> )	10€
Fair XO - ( <i>Belize</i> )	10€
Cihuatan indigo - ( <i>El Salvador</i> )	10€
Hechicera - ( <i>Colombia</i> )	11€
Bocatheva 10yo - ( <i>Venezuela</i> )	11€
Zacapa 23yo - ( <i>Guatemala</i> )	11€

### GIN (4cl) :

Acrobate - ( <i>France</i> )	8€
Roku - ( <i>Japan</i> )	8€50
Portofino - ( <i>Italia</i> )	9€
<b>Alcohol free :</b>	
Sober Spirit	6€
Fresh Bloom	6€

### DIGESTIVE (4cl) :

Fin Calvados: belle Gnôle	8€
Cognac Maison Martineau XO	12€
Bas Armagnac Marquestau VSOP	8€
Cointreau	8€
Moustache (mint)	8€
Délice de caramel Vrignaud	8€
Poire Williams Nusbaumer	9€
Limoncello Antica	8€
Chartreuse verte	12€
Grand Marnier	8€
Amaretto	8€

### WHISKY (4cl) :

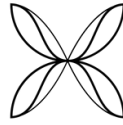
Naked malt - ( <i>Scotland</i> )	6€
Ouiski Alsacien - ( <i>France</i> )	7€
Jack Daniel's - ( <i>USA</i> )	8€
Bellevoys Bleu ( <i>France</i> )	10€
Agitator Blend - ( <i>Sweden</i> )	10€
Taisteal - ( <i>Scotland</i> )	10€
Hyde - ( <i>Ireland</i> )	11€
Nikka - ( <i>Japan</i> )	12€
Lagavuline 16yo - ( <i>Scotland</i> )	12€

### VODKAS / TEQUILA (4cl) :

Domaine Vodka - <i>France</i>	8€50
Belvédère - <i>Poland</i>	9€
Tequila Cazadores - <i>Mexico</i>	8€

### HOT DRINKS :

Espresso (decaf, long)	2€50	Tea (Earl grey, Darjeeling,	3€50
Macchiato	3€50	green tea)	
Coffee with cream	5€		
Cappuccino	5€	Herbal tea (chamomile,	3€50
Hot chocolate	4€50	verbena, lime-blossom, mint)	



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## WINE LIST

6€ by the glass (12cl) | 32€ by the bottle (75cl)

### WHITE WINES :

- **2022 | AOP Anjou Blanc, Hauts Perrays :**  
Grape variety: Chenin
- **2023 | AOP Coteaux du Layon, Haut Perrays :**  
Grape variety: Chenin
- **2023 | AOP Côtes du Roussillon village Classique, Mas Becha**  
Grape variety: Grenache blanc et Vermentino
- **2023 | AOP Côtes de Gascogne, Domaine Guillaman**  
Grape variety: Colombard et Ugni blanc
- **2022 | AOP Muscadet Sèvre et Maine sur Lie, Bruno Cormerais**  
Grape variety: Melon de Bourgogne
- **2023 | AOP Costières de Nîmes Cimels Blanc, Château d'or et de gueule**  
Grape variety: Rolle, Grenache blanche et Roussane



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## WINE LIST

6€ by the glass (12cl) | 32€ by the bottle (75cl)

### RED WINES :

- **2021 | AOP Anjou Rouge, Hauts Perrays**  
Grape variety: Cabernet Franc
- **2022 | AOP Côtes du Roussillon village Classique, Mas Becha**  
Grape variety: Syrah, grenache, Mourvèdre
- **2021 | AOP Côtes de Gascogne, Domaine Duboscq-Montplaisir**  
Grape variety: Cabernet Franc, Cabernet Sauvignon, Merlot
- **2023 | IGP Val de Loire Pourpre, Bruno Cormerais**  
Grape variety: Merlot, Cabernet Franc, Abouriou
- **2019 | Vin de France Roi boeuf, Osmin**  
Grape variety: Tannat, Cabernet Franc
- **2022 | AOP Costières de Nîmes Cimels Rouge, Château d'or et de gueule**  
Grape variety: Syrah, Grenache, Carrignan