



Bistrônôm RESTAURANT

The team is delighted to welcome you to Omnubo's restaurant : Bistrônôm.

Here, we are committed to offering **authentic cuisine, rooted in our local area.** Our approach is simple : **to work with carefully selected French products, sourced with high standards, prioritizing local producers from our surrounding area,** with a focus on quality, seasonality, and a selection of organic products.

Omnubo was founded 10 years ago, and Bistrônôm 4 years ago. Designed with a modern architecture and built by artisans located within 50 kilometers, the place fully reflects the **identity of our region : vibrant, generous, and rich in expertise.**

In the kitchen, **our chef highlights carefully selected ingredients,** paired with a selection of local beverages. In the cellar, **our front-of-house manager passionately composes a varied selection of wines,** sourced through direct relationships with producers, allowing you to discover the full diversity and richness of their terroirs.

We wish you a wonderful tasting experience.



Our local PRODUCERS



JANNIERE BREMOND | *Saint-Christophe-du-Bois*

Mini vegetables selected for their freshness, delicacy and ability to enhance any dish.

PLUMES | *Chanverrie*

Vegetables grown with care, according with the seasons, for a vibrant and authentic cuisine.

LA ROSÉ DES CHAMPS | *Doué-En-Anjou*

Carefully grown vegetables that bring colour, freshness and natural flavor to our cooking.

Guérande

All the richness of Guérande fleur de sel, an iconic product with a pure and delicate flavor.

THOMAS & FILS | *Saint-Martin-des-Noyers*

Poultry carefully selected for its quality, traceability and flavor.

CANARD SOULARD | *L'Ôie*

Recognized expertise in duck, resulting in generous, authentic and high-quality products.

LAITERIE DE MONTAIGU | *Montaigu*

A local dairy recognized for the quality of its dairy products, offering a perfect blend of creaminess, freshness and authenticity.

BEILLEVAIRE | *Machecoul*

A company renowned for the quality of its cheeses, balancing between tradition and flavor.

LA VENDRENAISE | *Vendrennes*

Carmen's eggs, selected for their quality and freshness, are essential for authentic, gourmet cooking.

BOULANGERIE BRIN | *Chambretaud*

A local bakery that provides us with generous baked goods, made with care and expertise.

VALRHONA | *Tain-l'Hermitage*

An essential choice for chocolate and vanilla, perfect for creating sophisticated and rich desserts.

BRASSERIE MÉLUSINE - *Chanverrie*

Local beers with character, brewed with passion, which truly reflect the identity of the region.

MOURAT | *Mareuil-sur-Lay*

Elegant and distinctive wines from the Vendée, produced by an estate highlighting its terroir.

DISTILLERIE DU TIGRE | *Thiré*

Artisanal digestifs with a bold character, crafted with precision and personality.

All our red meats come from Vendée Angus cattle .
All our products are processed on-site.

Our MENU



SALADS



	<i>Small</i>	<i>Large</i>
VEGETARIAN SALAD – Tomatoes, poached fruits, pine nuts, cucumber	8,50 €	17 €
CÆSAR SALAD – Chicken tenders, tomatoes, croutons, parmesan, Cæsar dressing	9 €	18 €
NORDIC SALAD – Gravlax salmon, tomatoes, cucumber, croutons	9,50 €	19 €

STARTERS



PERFECT EGG, EMULSION OF SMOKED BACON	8 €
SEASONAL TOMATOES WITH BURRATA, PESTO AND PINE NUTS	11 €
BEETROOT AND CITRUS MARINATED GRAVLAX SALMON, WITH DILL CREAM	12 €
FOIE GRAS OF DUCK	15 €

Children's menu | 13€



CHICKEN OR FISH OF THE DAY,
FRIES OR SEASONAL VEGETABLES,
2 SCOOPS OF ICE CREAM
OR CHOCOLATE LAVA CAKE

Our MENU



MAIN COURSE

POULTRY, SEASONAL VEGETABLES, THYME SAUCE	18 €
BEEF TARTARE - 180g - FRIES, SALAD	20 €
Red onions, mustard, capers, gherkins, Tabasco, Worcestershire sauce, egg yolk, ketchup, parsley	
BURGER OF THE DAY, FRIES, SALAD	20 €
BUTCHER'S CUT - 180g - FRIES, SALAD AND CHEESE SAUCE	21 €
DUCK BREAST, MASHED POTATOES, PEPPER SAUCE	22 €
GRILLED ROYAL SEA BREAM FILLET, VEGETABLE RICE, VIERGE SAUCE	24 €



DESSERTS

GOURMET ICE CREAM CUP	8 €
STREUSEL, POACHED FRUITS AND ROSEMARY	8 €
DECONSTRUCTED LEMON TART	9 €
CHOCOLATE LAVA CAKE WITH TONKA BEAN AND ORGANIC MADAGASCAR VANILLA CUSTARD	10 €
TRIO OF CHEESES	10 €
GOURMET COFFEE SERVED WITH 3 MINI DESSERTS	12 €
GOURMET TEA OR HERBAL TEA SERVED WITH 3 MINI DESSERTS	13 €
GOURMET CHAMPAGNE SERVED WITH 3 MINI DESSERTS	21 €



The list of allergens is available upon request

