



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 | *Chamverrie*

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

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'Île*

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

AUPRES DES LAITIERS | *Les Herbiers*

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

BEILLEVAIRE | *Chacé*

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 - *Chamverrie*

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

MOURAT | *Marueil-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, seasonal fruit, pine nuts, cucumber | 8,50 € | 17 € |
| CAESAR SALAD – Chicken tenders, tomatoes, croutons, parmesan, Cæsar dressing | 9 € | 18 € |
| NORDIC SALAD – Gravlox salmon, tomatoes, cucumber, croutons | 9,50 € | 19 € |

STARTERS



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| 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, CHUTNEY AND TOAST | 15 € |

Children's menu | 13€



CHICKEN OR FISH OF THE DAY,
FRIES OR SEASONAL VEGETABLES,
2 SCOOPS OF ICE CREAM
OR DESSERT OF THE DAY

Our MENU



MAIN COURSE

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| 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 € |
| ENTRECOTE 200g - FRIES, SALAD AND CHEESE SAUCE | 25 € |
| DUCK BREAST, MASHED POTATOES, PEPPER SAUCE | 22 € |
| GRILLED SEA BREAM FILLET, VEGETABLE RICE, VIERGE SAUCE | 24 € |



DESSERTS

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| GOURMET ICE CREAM CUP OF THE MOMENT, CRUMBLE AND FRESH FRUIT | 8 € |
| SEASONAL FRUIT INFUSED WITH HONEY AND ROSEMARY, STREUSEL | 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

