Bistronôm
BY OMNUBO

Dear guests, we're committed to bringing you honest **cooking rooted in tradition.**
Our approach is built on a simple principle: **to work with French produce, carefully selected,** giving **priority to producers close to us**, with a focus on quality and seasonality, including a selection of organic ingredients.

écotable

ASSOCIATION FRANÇAISE DES MAÎTRES RESTAURATEURS

Passionate about great food and quality ingredients, our restaurant is proud to hold the Maître Restaurateur label and to have been awarded 2 Écotable macaron ratings. These distinctions highlight our commitment to a fully homemade cuisine, crafted from fresh, local, seasonal produce sourced from sustainable farming. They also recognise our eco-responsible and ethical approach in support of more sustainable eating.

OUR PRODUCERS *Local*

CHAMPILIAIGRE

PACHA PAPA

THOMAS & SONS

ERNEST SOULARD

TREASURE OF THE HILLS HONEY

LA VENDRENNAISE

BRIN BAKERY

FROM THE DAIRIES

All our meat is French
Our products are prepared on site.

Our BEERS & APERITIFS



DRAUGHT BEERS

	25 cl	50 cl
LUXE DU MOULIN - Blonde Ale	4	7.5
TROIS MONTS, WINTER BEER	4	7.5
MONACO/SHANDY	4	7



BOTTLED BEERS - *Local* - MÉLUSINE 33 cl

HELLFEST - IPA
RED AGAINST THE MACHINE - Wheat Beer (Raspberry)
PUY D'ENFER - Triple

5

ALCOHOL-FREE BOTTLED BEER - 33 cl

JADE - BLONDE (ALCOHOL-FREE, 0,0°)

Our SOFT DRINKS



SYRUP WITH WATER - 25 cl — 2.5
Grenadine, Mint, Strawberry, Lemon, Peach

DIABOLO - 25 cl — 3
Grenadine, Mint, Strawberry, Lemon, Peach

SODA — 4.5
Coca-Cola - 33 cl, Coca-Cola Zero - 33 cl, Schweppes Tonic - 25 cl, Orangina - 25 cl, Fuze Tea - 25 cl

ALAIN MILLIAT FRUIT JUICES - 20 cl — 5
Red Tomato, Late Sicilian Orange, Cox's Apple, Pineapple

SPARKLING FERMENTED INFUSION - 33 cl — 6
"Relax" verbena, lavender, cherry



WATERS

	33 cl	50 cl	1 L
EVIAN	-	3	5
SAN PELLEGRINO	-	4	6
PERRIER	3	-	-

Extra lemon slice +0,20€
Extra cordial +0,50€

Prices in euros incl. VAT, service included
Alcohol abuse is dangerous for your health.

Our MUST-TRY FAVOURITES - 8



GIN & TONIC - 14 CL - Bombay Sapphire gin or Distillerie du Tigre gin, schweppes tonic

MOJITO - 18 CL - Rum, mint, lime, sugar, sparkling water

SPRITZ- 18 CL - Aperol Original, sparkling wine, sparkling water

WHITE SPRITZ - 18 CL - Elferflower liqueur, sparkling wine, sparkling water

Our COCKTAILS - 10



PIÑA COLADA - 18 cl - Rum, Pineapple, Coconut

PORNSTAR MARTINI - 12 cl - Vodka, Passion fruit, Vanilla

MOSCOW MULE - 18 cl - Vodka, Ginger, Lime, Acacia honey, Orange blossom, Sparkling water

JAMAICAN MULE - 18 cl - Rum, Ginger, Lime, Acacia honey, Orange blossom, Sparkling water

MARILYN KISS - 10 cl - Vodka, Grapefruit, Raspberry, Sakura blossom, Elderflower

BOHEMIAN RASPBERRY - 13 cl - Rum, Grapefruit, Raspberry, Sakura blossom, Elderflower

Our MOCKTAILS NON-ALCOHOLIC - 8



VIRGIN MOJITO - 18 cl - Mint, Lime, Sugar, Sparkling water

VIRGIN MULE - 20 cl - Ginger, Lime, Acacia honey, Orange blossom, Sparkling water

VIRGIN PIÑA COLADA - 18 cl - Pineapple, Coconut

VIRGIN PORNSTAR - 12 cl - Passion fruit, Vanilla

GEISHA SAYS NO! - 13 cl - Grapefruit, Raspberry, Sakura blossom, Elderflower

Our CLASSICS



TROUSSEPINETTE with Blackthorn (Black or White) - 8 cl 5

MARTINI Red or White - 6 cl / SUZE - 6 cl / VENDÉEN PASTIS - 2 cl "Maison Vrignaud" 4

RICARD - 2 cl 3.5

KIR White Wine or Sparkling - 12 cl Blackcurrant, Peach, Cherry 5

KIR ROYAL - 12 cl Blackcurrant, Peach, Cherry 12

BRUT SPARKLING (Glass) - 12 cl 6

RUINART CHAMPAGNE (Glass) - 12 cl 12

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Our SET MENU

STARTER, MAIN & DESSERT - 34€

WINE PAIRING SUGGESTION + 12€ - 1 GLASS PER COURSE



STARTERS

FOIE GRAS WITH RED ONION COMPOTE, TOASTED BRIOCHE

- *AOP Côteaux du Layon "Domaine des forges"*

HOUSE-SMOKED SALMON OVER BEECHWOOD, LEMON & CHIVE CREAM

- *AOP Muscadet "La perdrix de l'année" Bio*

MUSHROOM-STUFFED RAVIOLI, FORESTIERE SAUCE

- *IGP Méditerranée Viognier "Le Paradou" Bio*



MAINS

ROSSINI-STYLE VEAL TOURNEDOS, DAUPHINOISE POTATO GRATIN, MADEIRA SAUCE

- *AOP Madiran "L'origine Château d'Aydie"*

FREE-RANGE CHICKEN SUPREME, OYSTER MUSHROOM SAUCE & ROASTED SQUASH

- *AOP Fiefs Vendéens Mareuil "Marie du Fou" Bio*

CATCH OF THE DAY, SPELT RISOTTO, BEURRE BLANC SAUCE

- *AOP Fiefs Vendéens Mareuil "Marie du Fou" Bio*



DESSERTS

MARQUISE-STYLE RICE PUDDING

- *Brut sparkling wine*

PAVLOVA WITH SEASONAL FRUITS, VANILLA CREAM

- *Brut sparkling wine*

CHOCOLATE & BUCKWHEAT VARIATION

- *Brut sparkling wine*

Let yourself be tempted by our food and wine pairing...

- Red wine
- White wine

Allergen information is available on request - Prices in euros incl. VAT, service included
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Our MENU



TO SHARE

CHEF'S TERRINE WITH HAZELNUTS AND PISTACHIOS 8

REIMAGINED CHICKPEA HOUMOUS & LEBANESE BREAD 6



STARTERS

ROYER HOUSE SNAILS IN GARLIC & PARSLEY BUTTER X6 8

SEASONAL VEGETABLE VELVET SOUP 5

DEVILLED-EGG STYLE, GRILLED BACON 6

ROASTED BONE MARROW, SEA SALT FLAKES & TOAST 7



MAINS

PEARL SPELT RISOTTO WITH MUSHROOMS 16

BURGER WITH MARINATED PULLED PORK IN BBQ SAUCE,
FRENCH FRIES & SALAD, CREAMY CHEESE SAUCE 19

DUCK FILLET, DAUPHINOISE POTATOES, HONEY & ORANGE SAUCE 21

CATCH OF THE DAY IN BALLOTINE, SAMPHIRE & HAZELNUT TARTARE,
SHELLFISH REDUCTION 22

BUTCHER'S CUT, FRENCH FRIES & SALAD, CREAMY CHEESE SAUCE 22



DESSERTS

SELECTION OF THREE CHEESES 8

COFFEE TIRAMISU, CHOCOLATE SHARDS 9

FRENCH TOAST BRIOCHE, YOGHURT ICE CREAM 7

SEASONAL FRUIT TARTE TATIN, VANILLA ICE CREAM 9

GOURMET COFFEE OR TEA WITH 4 PETIT FOURS 10

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Ice creams made by our Master Artisan Ice Cream Maker, Atelier Compagnie des desserts

Our WINES

White WINE

		Glass 12 cl	Bottle 75 cl
LOIRE	AOP MUSCADET "LA PERDRIX DE L'ANNÉE" BIO	5	29
	AOP FIEFS VENDÉENS MAREUIL MARIE DU FOU BIO	5	27
	AOP CÔTEAUX DU LAYON, Domaine des Forges	5,5	33
	IGP VAL DE LOIRE SAUVIGNON, Domaine des Rochelles		31
	CHENIN, PRESTIGE DE LOIRE	4	21
RHÔNE	IGP MÉDITERRANÉE LE PARADOU VIOGNIER BIO	4,5	25
BURGUNDY	AOP BOURGOGNE CHARDONNAY, La Chablisienne		36
	AOP MACON FUISSÉ, Domaine La Rochette		39

Red WINE

		12 cl	75 cl
LOIRE	AOP FIEFS VENDÉENS MAREUIL MARIE DU FOU BIO	5	27
	AOP ANJOU L'ARDOISE BIO, Domaine des Rochelles		25
LANGUEDOC	IGP CÔTES DE THONGUES, Domaine Deshenry's	4	21
	AOP FITOU CHÂTEAU DE NOUVELLES BIO, Cuvée Augusta		33
BORDEAUX	AOP HAUT MÉDOC PARTAGE, Château Baudan	5	29
SOUTH-WEST	AOP MADIRAN, L'Origine Château D'Aydie	5	27
BURGUNDY	AOP BOURGOGNE PINOT NOIR, La Chablisienne		45
RHÔNE	AOP CAIRANNE LES GUARRIGUES BIO, Domaine de Trapadis		36

	25 cl	50 cl
RED WINE CARAFE Côtes du Rhône	7	10

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Our WINES

Rosé WINES

	Glass	Bottle
	12 cl	75 cl
LOIRE		
AOP FIEFS VENDÉENS MAREUIL MARIE DU FOU BIO	5	27

Sparkling WINES

	12 cl	37,5cl	75 cl
CHAMPAGNE RUINART	12	45	62

Our DIGESTIFS

MUST-HAVES	CHARTREUSE VERTE - 4cl	9
	LA MENTHE, La Bien Heureuse - 4cl	6
	COGNAC ILE DE RÉ - 4cl	7
	BAS ARMAGNAC - 4cl	7
WHISKY	LE PETIT TOURBÉ - Peated - 4cl	8
	NC NEAN ORGANIC - Scotland - 4cl	10
	BELLEVOYE BLANC - France - 4cl	9
	AKASHI - Japan - 4cl	9
RUMS	DIPLOMATICO - 4cl	8
	CAMIKARA 3 ans - 4cl	8

Discover the rest of our digestif selection on our dedicated menu, available from our team!

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