

LA TABLE DU LION

RESTAURANT



Our chef Thomas Busnault, and his team are delighted to welcome you.

He offers a refined cuisine fusion in its beautiful simplicity, combining discoveries from his voyages, and products from our superb region

Our wine list offers a wide selection to accompany, according to your own taste, or our advices for "les plats du chef".

We wish you a pleasant moment of cheerful conviviality.

Aline et Alexandre

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"MENU DU MARCHE"

***21€ starter-dish-dessert
or 18€ starter-dish or dish-dessert***

Only in lunch except sunday and public holidays

Check each week on our web site

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"SAVEURS"

36€

or 32€ starter-dish or dish-desert

Snails pretzel toast and endives,
black garlic and Thai chive

Marinated country style poultry with sake,
vegetables pickles with rice vinegar and Umeshu

Fine cream of sweet potato with curry and coconut milk,
Fiscella with dry fruits and violet sweet potato biscuit

Pig chop Teriyaki, mushrooms and Soba noodles, buckwheat flake

Red gurnard filleted and brandade,
Juice hull with Kombu and rouille froth

Poached skate wing with Hojicha tea,
Kim-chi sauce and turnip-rooted chervil in two main firings

Cheese platter 3 pieces 8€

Cheese platter 5 pieces 12€

Collerettes Crecy : Carrot cake, ricotta cream and carrot ice cream

Reference to the ice cream cone : Creamy dark chocolate, Dulcey chocolate.
Vanilla ice and Sichuan pepper chocolate sauce

Dressing fir shaped : Lemon, caramel and praline black sesame

Courses with wine pairings "Gourmet" 26€

AOC Picpoul-de-Pinet Château St Martin de le Garrigue 2019

Rouge : AOC Fleurie Rampon 2019

Ou Blanc : AOC Menetou-Salon Classique Château Clément 2020

AOC Côteaux d'Ancenis "Malvoisie" Domaine Martin 2020

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"L'EVEIL DES SENS "

49€ in 3 steps (starter 1)

56€ in 4 steps (starter 1 and 2)

1- Saint Jacques tortilla in carpaccio, mango chutney
Smoked herring eggs and sea goose-berry

2- Steamed ravioli, coral stuffing with Thai basil
Saffron from Normandy aroma

Land and Sea

Roasted scallops and calf sweetbreads, curcuma Mafaldines
Cream and Salsify in fritter

Cheese platter 3 pieces 8€
Cheese platter 5 pieces 12€

Tatin of Pear, chestnuts and rosé Cider

To complement your special menu "Scallops" we suggest:

White wine :

AOC Anjou Domaine Olivier 2018 à 36€ (75cl)
AOC Meursault Pascal Joseph 2018 à 98€ (75cl)

Red wine :

AOC Haut Médoc Demoiselle De Sociandot-Mallet 2014 à 71€ (75cl)
AOC Pommard 1er Cru Clos Blanc 2017 Albert Grivault à 110€ (75cl)

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Starters

Snails pretzel toast and endives,
Black garlic and Thai chive **14€**

Marinated country style poultry with sake,
Vegetables pickles with rice vinegar and Umeshu **14€**

Fine cream of sweet potato with curry and coconut milk,
Fiscella with dry fruits and violet sweet potato biscuit **14€**

Steamed ravioli, coral stuffing with Thai basil
Saffron from Normandy aroma **18€**

Saint Jacques tortilla in carpaccio, mango chutney
Smoked herring eggs and sea goose-berry **19€**

Oysters from Asnelles **X 6 12€ - X 9 18€ - X 12 24€**

Vegetarian dish

Small spelt, marinated yolk with soybean, seasonal vegetables
and Mimolette from Isigny sur Mer **16€**

Fish

Red gurnard filleted and brandade,
Juice hull with Kombu and rouille froth **22€**

Poached skate wing with Hojicha tea,
Kim-chi sauce and turnip-rooted chervil in two main firings **22€**

Roasted scallops and calf sweetbreads, curcuma Mafaldines
Cream and Salsify in fritter **32€**

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Meats

Pig chop teriyaki, mushrooms and Soba noodles, Buckwheat flake	23€
Beef tenderloin Mirin sauce, Potatoes black garlic and spinach	32€

Cheese

Cheese platter 3 pieces	8€
Cheese platter 5 pieces	12€

Dessert

In order to avoid delays, please order your dessert at the beginning of the meal.

Dressing fir shaped : Lemon, caramel and praline black sesame	12€
Collerettes Crecy : Carrot cake, ricotta cream and carrot ice cream	12€
Reference to the ice cream cone : Creamy dark chocolate, Dulcey chocolate Vanilla ice and Sichuan pepper chocolate sauce	12€
Crunchy golden apple, cinnamon and Calvados, caramel sauce, with Normandy saffron	14€
Tatin of Pear, chestnuts and rosé Cider	15€

Food Allergies

Do not hesitate to specify your food allergies to the order.
According to your allergies, our Chef will adapt the dish accordingly .

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**CHILDREN
MENU**

13 EUROS (UP TO 12 YEARS OLD)



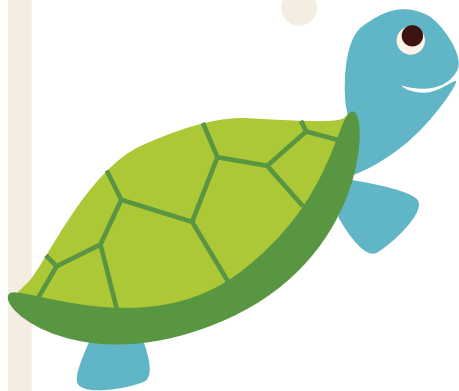
PLATE WITH HAM SERRANO



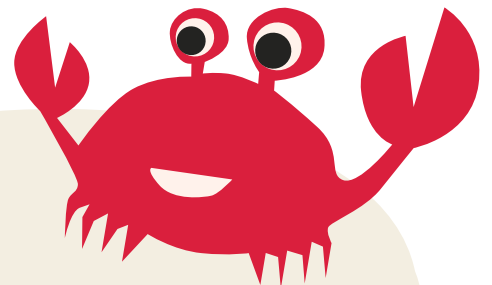
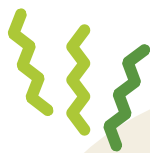
**FILET OF CHICKEN
POTATOES CROQUETTES**

Or

**FISH OF THE DAY
POTATOES CROQUETTES**



**SWEET FROM OUR PASTRY
CHEF**



"Products from Normandy"

Very many thanks to all these beautiful region lovers

Mrs CEDRA for eggs from her farm

Mr GODQUIN for his honey

Mrs PONT for her herbs and flowers

COOPERATIVE D'ISIGNY for its butter

Mr LEVÊQUE for his oysters

Annie and Pascal GUERARD for their saffron and yuzu

Mr and Mrs MARIE for their vegetables

We won't forget the great work of our fishermen and our local breeders to truly tempt our taste buds

ORCHARDS FROM DUCY for the apple juice and cider

MR CATELAIN for his cheeses and goat milk cheese yoghurt

LES SABLES FROM ASNELLES for their sweet biscuits

LA FERME DES LONGCHAMPS for its butter, cream and yoghurts

LES ESCARGOTS DE L'ODON for snails

And already to the next who will rejoin us

ENJOY THE TASTING

