Carpaccios

2 dishes of your choice
with chips or green salad 21.5

Basil
oil, pesto, basil

Mozzarella
oil, pesto, basil, mozzarella

Thai
oil, pesto, basil, ginger, pineapple chutney, sesame seeds

Japanese
oil, pesto, basil, ginger, wasabi, soy sauce, sesame seeds

Greek
oil, pesto, basil, cucumber, feta cheese

Roquefort
oil, pesto, basil, Roquefort cheese, walnuts

Seguin
oil, pesto, basil, goat cheese, walnuts

Parmesan cheese
oil, pesto, basil, parmesan, mushrooms

Tapenade
oil, pesto, basil, tapenade, parmesan

Oriental
oil, pesto, basil, tapenade, chilli, parsley

Des marais
oil, pesto, basil, pickled samphire

Niçois
oil, pesto, basil, French deviled eggs, anchovies, olives, capers

Provençal
oil, pesto, basil, tomatoes, garlic, parsley

Aristotle
oil, pesto, basil, onions, capers, parsley

Italian
oil, pesto, basil, parmesan, rocket, balsamic vinegar

Wines by the glass

Champagne

	12 cl
Bollinger, spécial Cuvée Brut	16

White

	12 cl	50 cl
Domaine de la Bidière, Muscadet Sèvre et Maine AOP	5	20
Dumnacus, Côteaux du Layon AOP	6	23
Domaine Gérard Bigonneau, Quincy AOP	6,5	25
Domaine Olivier Foucher, Menetou Salon AOP	7,5	28
Domaine Régnard « Chardonnay », Bourgogne AOP	8,5	32
Château Saint-Maur « L'Excellence » Cru Classé, Côtes de Provence AOP	11	39

Red

	12 cl	50 cl
Domaine Sylvain Bruneau « Vieilles vignes », Saint-Nicolas de Bourgueil AOP	5,5	22
Château Haut-Reys, Graves AOP	6	23
« La Vigne du Loup », Pic-St-Loup AOP	7	26
Domaine des Roches Neuves « Thierry Germain », Saumur Champigny AOP	8	30
Domaine Régnard « Pinot Noir », Bourgogne AOP	8,5	32
Domaine Jean Foillard, Morgon AOP	9	34

Rosés

	12 cl	50 cl
Domaine Arnaude, Var IGP	4,5	18
Domaine Estoublon « Roseblood », Méditerranée AOP	6,5	25
Château Saint-Maur « Saint M » Cru Classé, Côtes de Provence AOP	7,5	28
Maison Sainte-Marguerite « Cuvée Symphonie », Cru Classé, Côtes de Provence AOP	10	37

Conception réalisation : mimosacom.com – 02 41 35 98 35

Net prices expressed in euros € - Service included
Alcohol abuse is dangerous for your health. Drink in moderation.

Nina à la plage

Mezzés

Hot Focaccia Brioche with kalamata olives
2/3 pers 12.5

- side dishes -

Olive and tomato tapenade 4.5

Spicy aubergine caviar 4.5

Tatoomi 24
prawns, periwinkles, whelks, 4 cod fritters, 2 smoked salmon toasts, 2 chicken egg rolls, salmon rillettes

Crunchy basket 15.5
2 cod fitters, 2 chicken egg rolls, 2 prawn fritters, 2 cheese fritters

Iberico bellota 45
28-month matured ham, thinly sliced, 4 pan con tomate

Vegetable samoussas 14
spicy aubergine caviar

Salmon rillette 13
fresh salmon and our house-smoked salmon

Prawn fritters
Twelve ..... 25 Six 13

Cod fritters
Twelve ..... 16.5 Six 8.5

Appetizers

3 «Georges K» eggs mayonnaise 7

3 chicken egg rolls 9.5

Rock fish soup with saffron 13.5

Our house-smoked salmon smoked with Guérande salt 18.5

Smoked gravelax salmon, wakame 13.5

Six stuffed clams ..... 13 **Twelve stuffed clams** 25

French duck foie gras,
brioche, fig chutney and candied orange 23

Pan-fried razor clams (200g) with ouessantine sauce 14

Scallops au gratin, mushrooms 19.5

Scallop crudo on the shell, in 3 flavours 19

Seafood

Large periwinkles (200g), mayonnaise 13.5

Whelks (200g), mayonnaise 11

Prawns (200g), mayonnaise 12.5

½ spider crab (500gr) 13.5

Fresh langoustines (400g), mayonnaise ..... according to the fish market

Cupped oysters	Flat oysters
six Ile aux moines N° 3 ..... 14.5	35 ..... six de prat ar coum N° 00
nine Ile aux moines N° 3 ..... 21.5	51 ..... nine de prat ar coum N° 00

Shore fishing platter 21,5
2 oysters N°. 3, ½ crab (300g),
whelks, periwinkles,
2 prawns

Shellfish platter 37,5
3 clams, 6 whelks, periwinkles,
3 N°. 3 oysters,
3 flat oysters N° 00

Mareyeur platter - per person 52
½ spider crab (500g), langoustines (150g),
prawns, 2 cupped oysters N°. 3,
2 flat oysters N° 00, 3 clams,
periwinkles, whelks

Scallops

— Fresh from the Bay of Saint-Brieuc —

Scallops crudo on the shell in 3 flavours 19

Scallops au gratin, mushrooms 19.5

Brochette of seared walnuts, prunes and grilled pancetta,
lemon butter 32

Scallop miso, braised Pak Choï, stick of brioche with wasabi 32

Fish

Cod on plancha, white beans with pesto and tomato confit 27

Grilled octopus, roasted sweet potato, cashew crust,
Espelette pepper oil 29

Ouessantine-style razor clams (400g), basmati rice 26.5

Baked whole king sea bream (500g), seasonal vegetables 29.5

Tuna tataki, soy sauce, sesame, stir-fried noodles with vegetables 27.5
Blue lobster stew, flambéed with Armagnac 59

Nina's bouillabaisse (for 2 people) 89
redfish, red mullet, gilthead bream, according to the market
(35 min preparation time)

Pasta

Mezzi Rigate with ham and gorgonzola 18

Mafaldine with clams, tomatoes, and basil 25

Mezzi Rigate with truffle, parmesan cream, and rostello 34

Tartares

— 200g with chips or green salad —

Butcher, classic 21

Italian, parmesan, and tomato confit 22.5

Caesar, classic quick sear (supp. gorgonzola €2) 22

Meat

Roast guinea fowl supreme, tagine broth, semolina and almonds 25

Sliced sirloin, hazelnut butter, baby potatoes 28

Roast fillet of beef in a casserole, foie gras, mushrooms,
fine truffle purée or pommes Maxim 39

Prime rib of beef (for 2), Loire Valley farm, (900g) 105
pommes Maxim

Nina's classic burger 21.5

Camembert Burger 24.5

Salads & Eggs

Marina beach 21.5
mixed salads, house-smoked mackerel,
salmon and cod, seasonal fruit

Bowl-Pornichet 20.5
tabbouleh, edamame, avocado, red onions, mango, chia and
pumpkin seeds, cashew nuts, organic salmon or feta cheese

Vegetarian ..... 21.5 Y
roasted camembert, lettuce, granny apple, pumpkin seeds
and walnuts, cider vinaigrette

Organic truffle omelette with lettuce heart ..... 32 Y

Veggie burger, portobello, aubergine caviar,
tomme de Savoie, egg tartare ..... 22 Y

Children's menu

— Under 12 — 14

Fresh fish fillet with home-made mashed potatoes

Mini cheeseburger, minced beef, ketchup, chips

Chicken breast with home-made mashed potatoes

Ice cream cone - Chocolate mousse – Cottage cheese