

Carpaccios

2 plates of your choice
with chips or green salad 19,9

Basil

Oil, pesto, basil

Mozzarella

Oil, pesto, basil, mozzarella

Thai

Oil, pesto, basil, ginger, pineapple chutney, sesame

Japanese

Oil, pesto, basil, ginger, wasabi, soy sauce, sesame

Greek

Oil, pesto, basil, cucumber, feta

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

Wine by the glass


Champagne

Bollinger, spécial Cuvée Brut 14,5


Blancs

	12 cl	50 cl
Domaine de la Bidière , Muscadet Sèvre-et-Maine AOP	4,9	18
Prestige les Terriades , Coteaux du layon AOP	5,9	22,5
Domaine Gérard Bigonneau , Quincy AOP	6	23
Domaine Léon Boesch , Riesling « Grandes Lignes », Alsace AOP  	6,7	26
Domaine Olivier Foucher , Menetou Salon AOP	7,2	27
Domaine Régnard « Chardonnay » , Bourgogne AOP	8	30

Rouges

	12 cl	50 cl
Marchese Montefusco « Nero d'Avola » , Sicilia DOC	4,9	17,8
Domaine Sylvain Bruneau « Vieilles vignes » , Saint-Nicolas de Bourgueil AOP  	5,5	21
Château Haut-Reys , Graves AOP	6	23
Domaine des Roches Neuves « Thierry Germain » , Saumur-Champigny AOP  	7,5	28
Domaine Régnard « Pinot noir » , Bourgogne AOP	8,2	31
Domaine Dubost « La Ballofière » , Morgon AOP	8,2	31

Rosés

	12 cl	50 cl
Domaine Arnaude , Var IGP	4,9	18
Prestige des chevaliers , Côtes de Provence AOP	5,8	22
Château Saint-Maur « l'Excellence » cru classé , Côtes de Provence AOP	7	27
Château Sainte-Marguerite « Cuvée Symphonie » , cru classé, Côtes de Provence AOP 	9	34

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



Mezzés

Hot Focaccia Brioche with olives 9.5

Tatoomi 22.9

prawns, periwinkles, whelks, 4 cod fritters, 2 smoked salmon toasts, 2 chicken spring rolls, salmon rillettes

Crispy basket 14.9

2 cod fritters, 2 chicken egg rolls, 2 shrimp egg rolls, 2 vegetable mikados

Iberico bellota 45

28 month matured ham, thinly sliced, pan con tomate

Vegan Mikados 15.9

black olive tapenade

Salmon rillettes 12.9

fresh salmon and our house-smoked salmon

Cod fritters

Twelve 14 Six 7.5

Appetizers

3 «Georges K» eggs with mayonnaise 6.9

3 chicken spring rolls 9.9

Rock fish soup with saffron 12.9

Our house-smoked salmon with Guérande salt 17.9

Smoked gravelax salmon, wakame 11.9

Six stuffed clams 13 Twelve stuffed clams 25

French duck foie gras, home-made brioche, dried fruit chutney 25

Pan-fried razor clams (200g) with Ouessantine sauce 13.5

Seafood

Large periwinkles (200g), mayonnaise 12.9

Whelks (200g), mayonnaise 9.9

Prawns (200g), mayonnaise 11.5

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

Cupped oysters Flat oysters

Six Ile aux moines n°3 14,5 35 Six prat ar coum n°00

Nine Ile aux moines n°3 21,5 51 Nine prat ar coum n°00

Shore fishing platter 20,9

2 cupped oysters n°3, ½ crab
(300g), whelks, periwinkles,
2 prawns

Shellfish platter 36

3 clams, 6 whelks, periwinkles,
3 cupped oysters n°3,
3 flat oysters n°00

Mareyeur platter - per person 49

½ spider crab (500g), langoustines (150g), prawns,
2 hollow oysters no. 3, 2 flat oysters n°00,
3 clams, periwinkles, whelks

Scallops

— Fresh, from the Bay of St-Brieuc —
October to April

Scallop crudo on the shell in 3 flavors 18

Scallops ceviche, mango, coconut, lime 19,9

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Pan-seared scallops, puntalette risotto, 32
Breton curry cream

Scallops in their shells, grilled andouille de Vire, 35
mashed sweet potato

Fish

Cod on plancha, black rice with tarragon, shellfish bisque 25

Grilled octopus, butternut mousseline, 29
honey confit pumpkin, red wine caramel

Ouessantine style razor clams (400g), basmati rice 25

Roasted whole sea bream (500g), seasonal vegetables 28,5

Tuna tataki, soy sauce, sesame seeds, fried noodles with vegetables 27

Blue lobster stew58 or Monkfish stew42
Saffron shellfish sauce, flambéed with armagnac

Nina's bouillabaisse (for 2) 88

Redfish, red mullet, gilthead bream, depending on the market
(35 min preparation time)

Pasta

Rigatoni with ham and gorgonzola 18

Orecchiette with truffle, ham and parmesan cream 34

Rigatoni with shellfish, tomatoes, cockles and clams 25

Tartares

— 220 g with chips or green salad —

Butcher, classic 21

Italian, parmesan and tomato confit 22

Caesar, classic quick sear (supp. gorgonzola €1) 22

Meat

Saltimbocca of poultry and cured ham, mashed potatoes with sage 24

Sliced sirloin, beurre fernand, baby potatoes 27

Roasted beef filet in a casserole, mushrooms, 37
fine truffle purée or pommes Maxim's

Prime rib of beef (for 2), Loire Valley farm, (900g) 98
pommes Maxim's

Nina's classic burger 21.5

Camembert Burger 24.5

Vegetarian

Gourmet salad, crispy curé Nantais cheese, 19.5
endive, granny apple, red cabbage, pumpkin seeds and pecans

Truffle omelette with lettuce heart 29

Puntalette risotto with green pesto, tomato confit and vegetables 19.5

Orecchiette with truffle and parmesan cream 32

Veggie burger, beetroot pesto, green salad 21.5

Salads

Marina Beach 19.5
mixed salads, mackerel, salmon and cod,
all house-smoked, seasonal fruits

Bowl-Pornichet 19.5
coral lentils, edamame, avocado, red onions, mango,
chia and squash seeds, cashews, salmon or chicken

Children's menu

— Up to 12 years old — 13

Fresh fish fillet with home-made mashed potatoes

Mini cheese burger, ground beef, ketchup, chips

Chicken breast with home-made mashed potatoes



Ice cream cone - chocolate mousse - cottage cheese