L'ESPLANADE

Hôtel · Restaurant · Bar à vin

Summer Menu

New summer menu to discover starting June 10

A breeze from elsewhere is blowing along the Loire…

This summer, our chef Chloé invites you on a sensory journey between land, sea and fresh greens. Sun-drenched plates inspired by here and afar, homemade cuisine full of flavor, and always that spirit of sharing that is the soul of L'Esplanade.

Tapas to share, seasonal dishes, creative desserts…
Take a seat, take your time, and let yourself be carried away.

Welcome to our haven for gourmet travellers.

(Net prices in euros, including service)

Nos formules

L'Ardoise: Full menu from Monday to Friday lunchtime only, excluding drinks (choice on the slate).	21,00 €
L'Ardoise: Starter/Main course or Main course/Dessert menu available Monday to Friday lunchtimes only, excluding drinks (choice on the slate).	17,00 €
Brunch: Full menu with drinks, available Saturday and Sunday from 10:30 am to 3 pm.	27,00 €
Epicurean Menu : Full menu	38,00 €
Kids Menu : Full menu	15,00 €

Tapas to share

Saint-Marcellin Croquettes (cheese) — *6 PCS* 7,00 € / *9 PCS* 9,00 €

Homemade Chicken Rillettes — 7,00 €
(French origin)

Pink Shrimp Platte — 7,00 €
& Homemade Mayonnaise

Spread of the Moment — 5,00 €

Cured Sausage of the Moment — 7,00 €
(French Pork): Comté, wild boar, porcini, Provençal herb

Oysters “Les Belles d’Oléron” — *6 PCS* 12,00 € / *12 PCS* 23,00 €
Marennes d’Oléron N#3

“Land & Sea” Platter — *For 2* 11,00 € / *For 4* 21,00 €
Shrimps, spread, chicken rillettes, Burrata di Buffala

Vegetarian Platter — *For 2* 9,00 € / *For 4* 18,00 €
Breaded goat cheese, veggie spread, pickled vegetables, Thai wheat balls

Starters

Tomate Mozza Revisited — 9,00 €
Heirloom tomatoes, buffalo mozzarella, basil olive oil, parmesan crisp, tomato & balsamic gazpacho

Vitello Tonnato — 10,00 €
Slow-cooked veal picanha (France), tuna & caper mayo, cherry tomatoes, parmesan shavings

Mediterranean Savory Waffle — 8,00 €
Lemon, eggplant caviar, sun-dried tomatoes, homemade parmesan whipped cream

Gourmet Poké Bowl — *Starter* 14,00 € / *Main Course* 21,00 €
Camargue whole grain rice trio, marinated raw salmon (soy-honey-sesame), avocado & pomegranate

Stopover in Puglia — 9,00 €
Burrata di Buffala PDO, olive oil, pickled coffee-marinated zucchini, cherry tomatoes

Weekly starters — 7,00 €
available on the chalkboard

Main Courses

Italian-style Beef Tartare — 23,00 €

(France – hand-cut), sun-dried tomatoes, pistachio & basil pesto, parmesan, salad & homemade fries

Chicken Skewers — 18,00 €

(French origin), curry, Iberian chorizo, bell peppers & cherry tomatoes, curry mayo, salad & fries

Rolls Burger — 18,00 €

Croissant-bun burger with pulled pork (France), cheddar, BBQ sauce, tomato, lettuce & homemade fries

Grilled Beef Sirloin (Organic meat) — 26,00 €

(Origine Maine & Loire) 200 g homemade fries & choice of sauce: Béarnaise or homemade tartare

Weekly dishes — 14,00 €

available on the chalkboard

Gourmet Poké Bowl — *Starter* 14,00 € / *Main Course* 21,00 €

Camargue whole grain rice trio, marinated raw salmon (soy-honey-sesame), avocado & pomegranate

Tuna Tataki — 23,00 €

With spices & sesame, broccoli purée with wasabi, vegetable dressing

Mussels from Our Coast — 17,00 €

Served with homemade fries Choice of sauce: Curry, Marinière, Cream, or Roquefort

Fish Burger — 20,00 €

Artisan squid-ink bun, seared tuna, wasabi mayo, tomato compote with lemon & herbs, arugula & fries

Roasted Sweet Potato — 16,00 €

With labneh (fresh cheese), pomegranate & arugula

Vegetarian dish of the week — 14,00 €

See the chalkboard

Desserts

Cheese Plate *Selection of refined cheeses*	8,50 €
Summer Chou *Chou pastry, white chocolate & verbena ganache, raspberry confit & fresh raspberries*	9,00 €
Lemon Pie-style Verrine *Lemon cream, sweet tarragon pesto, Italian meringue, crumble*	8,00 €
Nantais Cake *With candied kumquat & lime sorbet*	8,00 €
Liégeois Chocolate Sundae *Cookie bits, chocolate & stracciatella ice cream, chocolate sauce, whipped cream, cocoa nib tuile*	9,50 €
Cheese Creation *Crumbled biscuit, Sainte-Pazanne goat cheese, blackberries & blackcurrant*	8,00 €
Ice Cream Scoop *Artisan flavors: Vanilla, Strawberry, Pistachio, Chocolate, Rum-Raisin, Mint-Chocolate, Raspberry, Caramel, Coffee, Lemon, Lime, Coconut, Pear*	3,00 €
Colonel Cup *Lemon sorbet & vodka*	9,00 €
Desserts of the Week *Check the chalkboard*	7,00 €
Café Gourmand *Espresso & mini-desserts of the moment*	9,00 €
Thé Gourmand *Your choice of tea & mini-desserts*	9,20 €
Irish Gourmand *Irish Coffee & mini-desserts*	16,00 €
Bubbles & Delights *Glass of sparkling wine (12 cl) & mini-desserts*	16,00 €
Mint Delight *Mint liqueur (4 cl) & mini-desserts*	13,00 €
L’Instant Suspendu... *Affogato: vanilla ice cream with espresso & sweet whipped cream*	6,00 €
L’Instant Suspendu... à l’Italienne *Affogato with your choice of liqueur (2 cl) Kamok (coffee cream) Bailey’s Amaretto Donjon*	8,50 €