

L'ESPLANADE

Hôtel • Restaurant • Bar à vin

Spring Menu - English Menu

Dear guests,

We are delighted to welcome you to L'Esplanade Hôtel • Restaurant • Bar à vin, a place where gastronomy meets conviviality in the heart of Le Pellerin, on the banks of the Loire River.

Our Spring menu showcases fresh, seasonal ingredients, carefully selected to offer you an authentic and delicious experience. Rooted in French tradition with a contemporary twist, our cuisine celebrates the richness of local products and the passion of our chefs.

Thank you for choosing L'Esplanade. We hope you enjoy your meal as much as we enjoy preparing it for you!

Bon appétit & enjoy your time with us!

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

Mini Cannelés au Chorizo	9,00 €
<i>Cannelés are usually French cakes originating in the Bordeaux region. Here, they are offered in a savory version with Iberian chorizo.</i>	
Terrine de Cochon maison	8,00 €
<i>(origin France) Home-made pork terrine with pickles & mustard old-fashioned</i>	
Duo of spreads	8,00 €
<i>Home-made anchovy & hummus</i>	
Caribbean Cod Accras	8,50 €
<i>Cod fritters with Sweet Chili sauce (spicy)</i>	
Gyozas verde with vegetables	7,90 €
<i>Buffalo sauce</i>	
Dry sausage of your choice	7,00 €
<i>(French pork) à la provençale (with Provençal herbs), comté (French cheese), porcini mushrooms, wild boar</i>	
Planche Marine	20,00 €
<i>Assortment of fish dishes: anchovy paste, white tarama, homemade fish rillettes, Caribbean cod accras</i>	

Starters

L'Oeuf Parfait	8,00 €
<i>(Still-runny egg) with lentils, Brittany andouille sausage, crispy buckwheat pancake</i>	
Home-made Gravelax salmon	12,90 €
<i>with dill & pink berries, mango condiment and red onion pickles</i>	
Crispy Beef "Cigar"	8,00 €
<i>(Origin France) creamy polenta & beef jus</i>	
Cream of corn soup	8,00 €
<i>with paprika, Iberian chorizo & salted popcorn</i>	
Home-made Foie Gras	16,50 €
<i>(Origin Vendée) with fig jam, toasted brioche</i>	
Salade Végétarienne	
<i>Vegetarian Salad with Camargue brown rice trio, kale, raspberry, cucumber, pecan & feta cheese</i>	

Starter 10,00 €
Main Course 18,00 €

Main Courses

Travers de Porc	19,90 €
<i>(Origin France) Pork Ribs Slow-cooked pork belly at low temperature, sweet potato mousseline, crispy kale</i>	
Le Poulpe	26,00 €
<i>Octopus with zaatar and smoked pepper, creamy risotto with spigol (Swiss cheese) and parmesan, olive oil & sesame seeds</i>	
	Starter 10,00 €
	Main Course 18,00 €
Salade Végétarienne	
<i>Vegetarian Salad with Camargue brown rice trio, kale, raspberry, cucumber, pecan & feta cheese</i>	
Gnocchis de pomme de terre	17,00 €
<i>ried potato gnocchi with onions, yellow wine cream & burrata cheese</i>	
Retour de la Criée	24,00 €
<i>Fresh fish of the day, cauliflower, lemon, soya, hazelnuts & coconut cream</i>	
Gourmet Burger	18,00 €
<i>Artisanal multigrain bread, beef paleron de Boeuf (Origin France), cantal (cheese), tartar sauce & Nantes-style salad</i>	
Veggie Burger	18,00 €
<i>Artisanal Spicy Sarrasin bread, sweet potato galette, garlic chive, tartar sauce & Nantes-style salad</i>	
Rib Steak	28,00 €
<i>(Origin France) 200g matured for 6 days, homemade fries & sauce of your choice, Béarnaise or homemade tartar</i>	

Desserts

Assiette de Fromages	8,50 €
<i>Selection of refined cheeses</i>	
Chou à la Tropicaine	9,00 €
<i>Crackling choux, white chocolate ganache & orange blossom</i>	
Banoffee à la "Frenchie"	9,50 €
<i>Banoffee revisited our way with Banana sorbet, pecan nuts, dulce de leche foam, chocolate crumble</i>	
Chocolate Tartlet	9,00 €
<i>Caramel & pop corn</i>	
Panna Cotta	7,50 €
<i>Tonka bean-infused, red fruit compote, homemade granola</i>	
Fromage Création	8,00 €
<i>Light mousse with fresh and peppery goat cheese, hazelnut tile, bitter almond cherry</i>	
Ice Cream Cup	Per scoop 3,00 €
<i>Artisanal ice cream, choose your flavor: Vanilla, Strawberry, Pistachio, Chocolate, Raisin Rum, Mint Chocolate, Raspberry, Caramel, Coffee, Lemon, Green Lemon, Coconut, Pear</i>	
Colonel Cup	9,00 €
<i>Artisanal sorbet with lemon & vodka</i>	
Gourmet Coffee	9,00 €
<i>Coffee & gourmet treats of the moment</i>	
Gourmet Tea	9,20 €
<i>Tea of your choice & gourmet treats of the moment</i>	
Irish Gourmet	15,90 €
<i>Irish coffee & gourmet treats of the moment</i>	
Bulles & Gourmandises	15,90 €
<i>Traditional Method sparkling wine 12 cl & gourmet treats of the moment</i>	
Mint Gourmet	12,90 €
<i>Mint liquor 4 cl & gourmet treats of the moment</i>	