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FACEBOOK & INSTAGRAM

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MENUS Summer

UPDATE : 19/06/2019

RESTAURANT CLOSED ON MONDAYS AND TUESDAYS



55 € | A STROLL IN THE BRIÈRE

Starter + Main course + Dessert

Menu served every day for lunch, with the exception of Sunday, public holidays and bridges.

STARTERS

Catfish filet, vegetal atmosphere.

Pressed veal head seaside, cherry vinaigrette and artichoke.

MAIN COURSES

Mackerel, cabbage with the first strawberries and for the sun, kalamata olives.

Candied Brière beef shank, fresh sea weed from le Croisic and grilled squids.

DESSERT choose it

78 € | PECK TOGETHER

2 Starters + Fish + Meat + Dessert

STARTERS

Stripped trout with Guérande salt, radish and egg yolk candied with honey from our hives.

Vegetal raviole with seafood from our coast, fig leaf emulsion.

Mrs Huitric's collection of heirloom tomatoes, blue lobster and nectarines with Gwell from the farm next door.

Einkorn wheat, smoked eel and snails, summer mushrooms and rain pearl.

MAIN COURSES

Ray cheek with wild rice, pickled apricots and flowers butter.

Sweetbread (or Anjou poultry) collyflower purée, reduced sauce with flavors from the swamp.

DESSERT choose it

92 € | INSPIRATIONS

Carte blanche - 5 dishes

A five courses menu, to be ordered for the entire table, suggested in a «carte blanche» spirit to confidently follow Eric Guerin through his secret garden where he finds his inspiration.

120 € | MIGRATIONS

Tasting Menu - 8 dishes

A eight courses menu, to be ordered for the entire table, where the chef invites you to discover his creations through different courses selected in the spring collection.

12 € | ENTRE-DEUX

Cheese with a new twist... or not !

The Chocotruffe.

Cheese of the moment.

DESSERTS

Pastry Chef Adrien Gauthé.

White as snow, rhubarb and Gwell ice cream.

Crispy cocoa, creamy passion fruit with Chinese badiane.

Chocolate and buckwheat crispy flavored with Jamaican pepper.

Amber muscovado soufflé, pineapple marmelade and frosty white rum.

22 € | CHILDREN MENU

Starter + Main Course + Dessert

Served until 12 years old.

Trout and bees. + Stripe cheek, wild rice and flower butter. **ou** Poultry of Anjou, fine chiffon of cauliflower. + Choose your dessert in the «pâtisserie».

**Frog legs and eels can still be included to the menu (extra 10€/person for a minimum of two persons, and only by pairs)*