



# Welcom to CAFÉ des PLANTES



## Set Menus



12,90 €

### Dish of the Day

See the blackboard



15,90 €

### Leffe Menu

Dish of the Day  
+  
Leffe Blonde 33cl  
or Soft Drink

Lunchtime only



12,90 €

### Kid's Menu

Toasted ham & cheese or minced  
beef steak with french fries  
+  
Syrup with still water  
or with lemonade  
+  
Chocolate mousse

Up to 12 years old

## Starters

**HARD-BOILED EGGS WITH MAYONNAISE** ..... 6€  
*3 ½ boiled organic eggs, homemade mayo & salad*

**ARTISAN COUNTRY TERRINE** ..... 8€  
*Approx. 100 gr of artisan terrine, pickles & salad*

**VEGETARIAN PLATE** ..... 8€  
*Seasonal vegetables, parmesan, mozzarella,  
pesto, sun-dried tomatoes & salad*

**TOMATO & BURRATA STARTER** ..... 8€  
*Seasonal only  
Tomato gazpacho, tomatoes, burrata, pesto & corn salad*

**THREE-CHEESE PLATTER** ..... 8€  
*3 cheeses depending on availability, butter & salad*

## Salads

**VEGETARIAN SALAD** ..... 15,5€  
*Seasonal vegetables, parmesan, mozzarella,  
sun-dried tomatoes & salad*

**OCEAN SALAD** ..... 16,5€  
*Smoked salmon, avocado, goat's cheese, grapefruit, orange  
cucumber, tomatoes, pesto & salad*

**CAESAR SALAD** ..... 15,5€  
*Homemade breaded chicken breast, poached egg, parmesan,  
croutons, tomatoes, fried onions, caesar dressing & salad*

## Fish

**FISH & CHIPS** ..... 18€  
*Approx. 160 gr - Prepared daily – Limited quantity  
Fish of the day, homemade breading & homemade sauce  
Served with : French fries & salad*

## Meat Dishes

**NANTES BURGER** ..... 18€  
*Artisanal brioche bun – bakery-made, Angus beef, Curé Nantais  
cheese, caramelised onions, pickles, burger sauce & salad  
Served with : French fries & salad*

**HAND-CUT BEEF TARTARE** ..... 18€  
*Approx. 150 gr - Prepared daily – Limited quantity  
Seasoning, condiments, and spices according to the chef's inspiration  
Served with : French fries & salad*

**BAVETTE WITH SHALLOTS** ..... 22€  
*Approx. 180 gr, shallot & red wine sauce  
Served with : French fries & salad*

**ANGUS MINCED STEAK** ..... 11€  
*Approx. 150 gr  
Served with : French fries & salad*

**LANGUE DE CHAT CUT - RUMP HEART** ..... 22€  
*Approx. 180 gr - Rump heart, shallot & red wine sauce  
Served with : French fries & salad*

**SIDE OF FRENCH FRIES** ..... 4€  
*Approx. 250 gr*

**EXTRA SAUCE** ..... 1€  
*Shallot, Roquefort (cheese) or Pepper*

## Sharing Boards

**CHARCUTERIE BOARD** ..... 12,5€  
*Cured ham, artisan country terrine, Breton andouille sausage,  
rosette sausage, pickles, butter & corn salad*

**CHEESE BOARD** ..... 12,5€  
*Depending on availability : Galet de la Loire, camembert,  
Sainte-Maure, Curé nantais, butter & salad*

**MIXED CHACUTERIE & CHEESE BOARD** ..... 18€  
*Charcuterie & cheese*

Allergen list available upon request

## Croques

<b>CROQUE MONSIEUR</b> ..... 10€ Artisanal white bread, ham, heavy cream & grated Emmental Choice of : French fries or salad or both
<b>TURKEY CROQUE MONSIEUR</b> ..... 10€ Artisanal white bread, turkey ham, heavy cream & grated Emmental Choice of : French fries or salad or both
<b>LE CROQUE MADAME</b> ..... 11€ Artisanal white bread, ham, heavy cream, Emmental & fried egg Choice of : French fries or salad or both

## Omelettes

<b>PLAIN OMELETTE</b> ..... 9€ 4 fresh eggs Choice of : French fries or salad or both
<b>CHEESE OMELETTE</b> ..... 11€ 3 fresh eggs & grated cheese Choice of : French fries or salad or both
<b>HAM OMELETTE</b> ..... 11€ 3 fresh eggs & ham Choice of : French fries or salad or both
<b>COMPLETE OMELETTE</b> ..... 12€ 3 fresh eggs, ham, grated cheese & chives Choice of : French fries or salad or both

## Bruschettas

<b>VEGETARIAN BRUSCHETTA</b> ..... 12,5€ Artisanal bruschetta – bakery-made, seasonal vegetables, parmesan, mozzarella, sun-dried tomatoes, pesto & salad
<b>SALMON BRUSCHETTA</b> ..... 13,5€ Artisanal bruschetta – bakery-made, smoked salmon, goat's cheese, avocado, sun-dried tomatoes, cucumber, pesto & salad

## Desserts

<b>GOURMET COFFEE</b> ..... 9€ Selection of our homemade dessert : chocolate mousse, gâteau nantais, lemon tart, chocolate fondant & espresso
<b>FAISSELLE</b> ..... 6€ Rians faisselle (approx. 150 gr) & red fruit coulis
<b>CHOCOLATE MI-CUIT</b> ..... 8€ Chocolate mi-cuit, custard & whipped cream
<b>CHOCOLATE MOUSSE</b> ..... 6€ Chocolate mousse & chocolate shavings
<b>GÂTEAU NANTAIS</b> ..... 8€ Nantes-style rum cake, homemade caramel, toasted almonds & whipped cream
<b>LEMON TART ( REVISITED)</b> ..... 8€ Lemon cream, mascarpone, crumble, meringue & tuile
<b>FRESH FRUIT SALAD &amp; ICE CREAM</b> ..... 8€ Seasonal fruit, 2 scoops of ice cream, fruit coulis & whipped cream Flavours vary by season



## Wine Selection

### PLANTS IN PINK

	12,5 cL	25 cL	50 cL	75 cL
Caprice · Cinsault · IGP Pays d'Oc	2,80	5,20	9,20	-
Terres Nobles · AOP Côtes de Provence (Syrah, Grenache, Cinsault)	6,20	11,70	22,30	31,20

### PLANTS IN WHITE

	12,5 cL	25 cL	50 cL	75 cL
Domaine Chereau Carré · Muscadet Sèvre-et-Maine sur Lie	2,80	5,20	9,20	-
Maison Castel · Viognier · IGP Pays d'Oc	5,20	9,20	17,20	26,20
Maison Castel · Chardonnay · IGP Pays d'Oc	5,20	9,20	17,20	26,20
UBY n°4 · IGP Côtes de Gascogne	6,20	11,70	22,30	31,20

### PLANTS IN RED

	12,5 cL	25 cL	50 cL	75 cL
Caprice · Merlot · IGP Pays d'Oc	3,50	6,00	11,00	-
Domaine de Géoran · AOP Côtes du Rhône (Grenache, Syrah, Mourvèdre)	4,20	7,60	14,00	-
Maison Castel · Pinot noir · IGP Pays d'Oc	5,20	9,20	17,20	26,20
Domaine Bureau & Fils · AOP Chinon (Cabernet Franc)	5,20	9,20	17,20	26,20
Domaine Jean Bousquet · Argentine (Malbec)	6,20	11,70	22,30	31,20