



*Our Chef de Cuisine, Aurélien Banchereau*  
*And whole Majestic's team*  
*Welcome you & wish you « Bon Appétit »!*

*The restaurant is open every day*  
*From 12h30 to 14h00 & from 19h30 to 21h30*

*« Pleasure & Delicacy »*

**Our Plates may contain allergic product or which were in contact with allergens.  
We use dehydrated meat & fish broth. Please, inform us about allergy or food intolerance.**

**“Homemade cuisine is made from raw products.”**



# Majestic Menu 45 €

*M Pan fried scallops and Jerusalem artichoke, Mushroom cream*

**Or**

*Crusty Cabbage and buckwheat, Quail leg filet on spicy juice*

★★★

*Monkfish with algae, anised cider sauce*

*Seasonal Vegetables*

**Or**

*Roasted half-smoked Shade-fish on Combawa,*

*Roots vegetables*

**Or**

*Pan fried Beef, Lambig short juice,*

*Potatoes on shells*

**Or**

*Pan fried Calf Sweetbread on savory*

*Celery on "Lait Ribot"*

★★★

*Le Paris-La Baule « Terminus », with salty caramel*

**Or**

*Blood Orange Ice cream, White Chocolate and Chestnuts*

**Net price Inclusive of service charges, Beverages not included  
15 % increase for room service**

 *Local product*

## To start

*Les "Grignotises": Assorted Bouchées around Seafood* 7.50€  
*To savor with a glass of wine from our selection (extra)*

*Oysters from Brittany N°3*

*Six: 14.00€*



*Nine: 21.00€*

*Twelve: 28.00€*

*Pan fried scallops and Jerusalem artichoke, Mushroom cream* 16.00€

*Crusty Cabbage and buckwheat, Quail leg filet and pan fried Foie Gras* 16.00€





*Homemade Crustacean Soup, Garlic Croutons & "Rouille"* 12.50€



*Today's starter* 9.50€

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## Main courses

<i>Monkfish with algae, anised cider sauce Seasonal Vegetables</i>	28.00€	
<i>Roasted half-smoked Shade-fish on Combawa, Roots végétales</i>	28.00€	
<i>Pan fried Beef, Lambig short juice, Potatoes on shells</i>	26.50€	
<i>Pan fried Calf Sweetbread on savory, Celery on "Lait Ribot"</i>	28.00€	
<i>Today's Fish or Meat</i>	16.50€	

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# Brasserie

<i>Chef's Omelet, fried Potatoes and Salad</i>		13.50€
<i>Minced Salmon Linguinis, Shallot and white Wine creamy Sauce &amp; Vegetables</i>	15.50€ (L)	18.50€ (XL)
<i>Linguinis with Spinach Pesto &amp; Vegetables</i>	13.90€ (L)	16.00€ (XL)
<i>Laminate Bun Burger with grilled bacon and mustard, fried Potatoes</i>		15.90€

Worried about the food safety, we inform you according to the Ministerial decree in 2002-17/12/02, the origin of beefs served in our restaurant.

Place of birth	Breeding	Slaughter
France	France	France
Germany	Germany	Germany
Netherlands	Netherlands	Netherlands

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## Cheeses

*Refined Cheese platter and Tatin apple jam* 9.50€

## Desserts

*Le Paris-La Baule « Terminus », with salty caramel* 11.00€ 

*Blood Orange Ice cream, White Chocolate and Chestnuts* 11.00€

*Pear ice cream, roasted pear and Dulcey chocolate whipped cream* 12.50€

*Curcuma almond cake and Vanilla, Gianduja and Coconut* 12.50€

*« Ruban Bleu »'s Gourmet Café* 12.00€

*Today's Dessert* 9.50€

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# Kid's Menu

11.00€ : 2 courses

14.00€ : 3 courses

*Cheese Puff Pastry & crunchy Vegetables, Cream Cheese sauce*

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*Fish of the day & Vegetables*

*Or*

*Beef Burger with Cocktail sauce & Fried Potatoes*

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*Chocolate cream and cake, Banana ice cream*

*Or*

*Ice Cream or Sorbet in a duet*

**Net price Inclusive of service charges, Beverages not included  
15 % increase for room service**