

## o Bistro

A bistro is a place where friendliness and generosity reign. The whole team is here to welcome you from 7 p.m. to 9 p.m. on Monday to Saturday, surrounded by our warm atmosphere and decor.

The Côte et Homard Bistro is a dining space that pampers the eyes and the palate, where self-indulgence is key. Our chef uses exceptional produce to fashion a selection of set menus and our regular menu based on what's in season.

All of our dishes are house-made using raw ingredients. Our lobsters are from France or Canada, depending on availability, and are kept alive in the restaurant's lobster tank.

The French beef is free-range.

Children won't get frozen nuggets and chips here! The chef reworks the day's special to suit children in terms of portion size and flavour (children 10 years and under: main + dessert for €12).

We also offer dishes using seasonal produce for vegetarians on request.

Feel free to ask for our advice if anyone in your party has any food allergies.

You can book the half-board package at arrival, for 2 days or more.

The Côte et Homard Bistro can also help you make your dreams come true! Brunch, cocktail party, wedding, a meal with family, colleagues or friends, and more.

## o Bar

The bar and restaurant offer hot and cold drinks, both alcoholic and non-alcoholic.

Check out our menu.



## ○ OUR HALF-BOARD PACKAGES

Our half-board packages (evening meal) **should be booked before you arrive**, for two or more days.

- **Classic package at €38/person:** Breakfast - Starter + Main or Main + Dessert
- **Superior package at €42/person:** Breakfast - Starter + Main + Dessert
- **Children's package €20/child (10 and under):** Breakfast - Main + Dessert

### Choice of starters

Starter of the day

Langoustine soufflé and light hibiscus cream\*, *crisp vegetables*

Six no. 3 oysters from the Le Corre family on Ile de Ré, *catch of the day rillettes*

Meagre gravlax with a passion fruit butter, *Russian-style pickled vegetables*

Lobster ravioli with a shellfish jus\*

Lightly seared foie gras, cider jelly jus, *green apple crisps and jelly with smoked eel*

### Choice of mains

Day's special

Fish from the market, sauce vierge, *potato mash and baby greens*

Grilled octopus, lemon confit sauce, *baby new potatoes, fennel salad*

Baked whole lobster (500 g) **for two**, lemon and parsley sabayon, *roasted vegetables and creamy seasonal purée*

Lobster roll with a ½ lobster, coral mayonnaise, *house-made chips and crisp vegetables*

Sweetbread teriyaki\*\*, roasted langoustines, *celery cream with sesame oil and roasted hazelnuts*

Beef burger, smoked cheddar and crispy bacon, *house-made chips and crisp vegetables*

Beef prime rib (500 g), roasted and smoked with Jack Daniels smoking chips\*\*\*, *marrowbone, baby new potatoes and smoked garlic cream*

### Choice of desserts

Dessert of the day

House-made artisan ice cream (*chocolate, vanilla, salted caramel, strawberry sorbet, etc.*)

French toast with roast pineapple and piña colada ice cream

Apple crumble, salted caramel, *scoop of vanilla ice cream*

Molten Tanzanian dark chocolate cake, *berries in pomegranate vinegar*

Seasonal berry pavlova

\* Surcharge of €2 per person

\*\* Surcharge of €4 per person

\*\*\* Surcharge of €10 per person