

○ BISTROT

Bistros are convivial and generous places.

Nathalie, Frédéric, Martin, and Hugo are waiting to serve you in a warm ambiance and setting Monday-Saturday, 7-9 p.m., and Sunday, 12-1.30 p.m.

The Côte et Homard Bistrot serves food that is a true feast for the eyes and palate and is a place where indulgence is the watchword. A selection of fixed-price menus is available every day, and our menu is created by our chef according to exceptional seasonal produce.

Food is freshly cooked using raw ingredients, such as French, Canadian, or American lobsters, depending on availability, kept in the restaurant's fish tank, and French beef from cattle reared outdoors.

For children, no Nuggets or frozen chips, the chef offers the daily specials in an adapted portion size and catered to the palate of children (children under ten : main course and dessert for €12).

For vegetarians, we offer, on request, dishes cooked with seasonal produce.

Please ask us for advice in case of food allergy.

Half-board must be booked on arrival for at least two days.

The Côte et Homard Bistrot also offers catering for events, including brunches, cocktail buffets, family meals, business lunches, and meals with friends.

○ BAR

Cool or hot beverages, with or without alcohol, are served at the bar or restaurant.

Please see our menu.



○ HALF-BOARD MENUS

Our half-board menus (dinner) **should be booked on arrival** for at least two days.

- **Two-course menu at €35 per person** : Breakfast - Starter + Main Course or Main Course + Dessert
- **Three-course menu at €39 per person** : Breakfast - Starter + Main Course + Dessert
- **Children's menu €20/child (under 10 years old)** : Breakfast - Starter + Main Course + Dessert

Starters

Starter of the day

Fish rillettes with an Ile de Ré algae dressing

6 size 3 oysters from Maison Le Corre, Ile de Ré, served with fish-of-the-day rillettes

Gravlax salmon and Russian pickled vegetables served with horseradish

Lobster and chopped vegetable ravioli with shellfish jus (extra €2)

Green oil Burrata with heirloom tomato carpaccio

Main course

Dish of the day

Cod steak served with mashed potatoes and olive oil sauce

Pan fried squid with garlic and chorizo served with grilled pepper and fragrant white rice

Lobster to share, roasted carrots and potato espuma, lemon butter sauce (2 people)

Lobster roll (½ lobster) served with homemade chips, crunchy vegetables, and coral mayonnaise

Peppered grilled rib steak (250g) served with new potatoes, Bordelaise sauce, and confit shallots

Smoked cheese and crispy bacon beef burger served with homemade chips and vegetable tempura

Desserts

Dessert of the day

Platter of three cheeses

Homemade ice cream (chocolate, vanilla, lemon, salted caramel, strawberry sorbet)

Bourbon vanilla crème brûlée

Apple crumble served with salted caramel and a scoop of vanilla ice cream

Chocolate fondant cake served with strawberry and basil compote

Summer berry pavlova (extra €2)

○ RESTAURENT MENU

STARTERS

Fish rillettes with an Ile de Ré algae dressing	€8
6 size 3 oysters from Maison Le Corre, Ile de Ré served with fish-of-the-day rillettes	€10
Gravlax salmon and Russian pickled vegetables served with horseradish	€12
Lobster and chopped vegetable ravioli with shellfish jus	€14
Green oil Burrata with heirloom tomato carpaccio	€12

MAIN COURSE

Cod steak served with mashed potatoes and olive oil sauce	€18
Pan fried squid with garlic and chorizo served with grilled pepper and fragrant white rice	€18
Baked whole lobster (500g), roasted carrots and potato espuma, lemon butter sauce	€30
Lobster roll served with homemade chips, crunchy vegetables, and coral mayonnaise	€30
Smoked cheese and crispy bacon beef burger served with homemade chips and vegetable tempura	€18
Peppered grilled rib steak (300g) served with new potatoes, Bordelaise sauce, and confit shallots	€22
Oven-roasted side of beef (500g), smoked with Jack Daniels slithers, served with marrow bone, new potatoes, and Bordelaise sauce	€40

CHEESE

Platter of three cheeses	€8
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DESSERTS

Homemade ice cream (chocolate, vanilla, lemon, salted caramel, strawberry sorbet)	€5
Bourbon vanilla crème brûlée	€8
Apple crumble served with salted caramel and a scoop of vanilla ice cream	€9
Chocolate fondant cake served with strawberry and basil compote	€9
Summer berry pavlova	€10