



MARIA

— NANTES —

STARTERS

BRETON OYSTERS No. 3

x6 €13.80 x9 €19.80 x12 €25.80

FOCACCIA €4,90

Homemade, olive oil, oregano

HUMMUS €7,50

Fried chickpeas, olive oil, paprika

MARIA TARAMA €13,90

Smoked cod roe, olive oil, lemon juice

JUMBO PERIWINKLES (200g) €13,90

Homemade mayonnaise

ITALIAN-STYLE BEEF CARPACCIO €8,90

Pesto, cherry tomatoes, Grana Padano PDO

MARIA SHARING PLATTER €19,90

Herb-roasted ham, 12 month Parma ham PDO, Neapolitan salami, burrata, Tomme de Savoie PGI

FOIE GRAS "TORCHON STYLE" €18,90

Exotic peppers, toasted bread

BURRATA €11,90

Garden tomatoes, balsamic, basil

OCTOPUS CEVICHE €15,90

Passion fruit, lime

SEA BREAM CEVICHE €15,90

Citrus fruits, coconut milk, coriander, raw vegetables

SLICED TOMATOES €6,90

Garlic, parsley, shallot, spring onion

MAIN COURSES

BURGER MARIA OR VEGGIE €18,90

Homemade bun, Charolais beef patty (VBF) or veggie steak, red onions, Maria sauce, tomato, cheddar cream, fresh fries

IRISH RACK OF LAMB €25,90

Charcoal-grilled, Dauphinois potato gratin

PORK CHOP €18,90

Mibrasa-confit, baby new potatoes

IRISH FLANK STEAK €21,90

Tarragon sauce, French fries

CLASSIC BEEF TARTARE €18,90

Mixed salad greens, French fries

ROYAL SEA BREAM FILLET €20,90

Provençal vegetables, virgin sauce

GRILLED POLPO €19,90

Hummus, avocado, citrus reduction

GRILLED TURBOT STEAK €25,90

Baby new potatoes, Béarnaise sauce

TUNA TATAKI €18,90

Sesame seeds, vegetable and Chinese noodle wok, teriyaki sauce

TRUFFLE MAFALDE PASTA €20,90

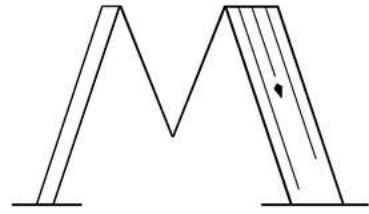
Fresh Italian pasta, truffle cream, PDO Grana Padano

CAESAR SALAD €17,90

Romaine lettuce, breaded chicken, anchovies, capers, PDO Grana Padano, hard-boiled egg

Choice of sauce (€2) : Pepper, tarragon, Provençal, virgin sauce or Béarnaise

Extra side (3€) : Provençal vegetables, baby potatoes, French fries, Dauphinois potato gratin, mixed salad greens



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PIZZAS

MARGHERITA €13,90

San Marzano tomato sauce, fior di latte mozzarella, fresh basil, extra virgin olive oil

REGINA €15,90

San Marzano tomato sauce, herb-roasted ham, fior di latte mozzarella, Paris mushrooms

GOAT CHEESE & HONEY €17,90

Cream base, fior di latte mozzarella, ash goat cheese, honey, arugula, oregano, extra virgin olive oil

CALZONE €17,90

San Marzano tomato sauce, fior di latte mozzarella, herb-roasted ham, mushrooms, egg

QUATTRO FORMAGGI €17,90

Cream base, gorgonzola, fior di latte mozzarella, taleggio PDO, Grana Padano PDO, fresh basil

NANTAISE €19,90

Cream base, mushrooms, caramelized onions, Curé Nantais cheese, Parma ham, lettuce, fior di latte mozzarella

PARMA €18,90

San Marzano tomato sauce, Parma ham aged 12 months PDO, buffalo mozzarella, arugula, cherry tomatoes, fresh basil, extra virgin olive oil

MARIA €20,90

Truffle and mushroom cream base, fior di latte mozzarella, herb-roasted ham, stracciatella, tartufata, fresh basil

PICCANTE €19,90

Spicy San Marzano tomato sauce, fior di latte mozzarella, Neapolitan salami, nduja, marinated peppers, stracciatella, parsley

Extra burrata : €5

Extra for any other topping : €3

DESSERTS

CHOCOLATE FONDANT €7,50

Molten center, whipped cream

CRÈME CARAMEL €7,50

By the slice

AMARETTO TIRAMISU €7,90

Mascarpone, soaked biscuits, Amaretto, cocoa

BRIOCHE FRENCH TOAST €7,90

Vanilla ice cream, whipped cream, caramel sauce

AFFOGATO AL CAFFÈ €5,90

Vanilla ice cream topped with espresso

GOURMET COFFEE €9,50

Served with four sweet treats

STRAWBERRIES & RASPBERRIES €8,90

Served with whipped cream

STRAWBERRY OR RASPBERRY TART €9,90

Shortcrust pastry, almond cream

ICED STRAWBERRY SOUP WITH €8,90

LEMON THYME

Saint-Malo yogurt sorbet

ICE CREAMS & SORBETS

ICE CREAM

Madagascar bourbon vanilla, colombian arabica coffee, milk chocolate, slated caramel, Saint-Malo yogurt

FRUIT SORBETS

Alphonso mango, strawberry, raspberry, lime

1 scoop
€3,00

2 scoops
€6,00

3 scoops
€8,00

VIVID RED €8,00

Strawberry sorbet, raspberry sorbet, red berry coulis, whipped cream, toasted almonds

PRESQU'ÎLE €8,00

Salted caramel ice cream, vanilla ice cream, whipped cream, caramel sauce, speculoos crumble

COFFEE LIÈGEOIS €8,00

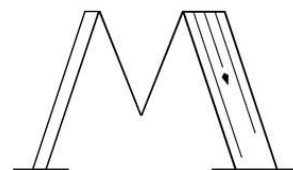
Coffee ice cream, salted caramel ice cream, vanilla ice cream, espresso coffee, whipped cream

CHOCOLATE LIÈGEOIS €8,00

Vanilla ice cream, milk chocolate ice cream, whipped cream, chocolate sauce

DAME BLANCHE €8,00

Vanilla ice cream, whipped cream, chocolate sauce



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LUNCH MENU

*Lunchtime only,
excluding weekends and public holidays*

Dish of the day €16,00

Starter + Main / Main + Dessert €20,50

Starter + Main + Dessert €23,00

STARTERS

Starter of the day

or

Sliced Tomatoes

or

5 Breton Oysters No. 4

MAIN COURSES

Dish of the Day

or

Market Fish, Provençal Style

or

Charcoal-Grilled Rump Steak
with Pepper Sauce

DESSERTS

Dessert of the Day

or

Dame Blanche

or

Selection of Three Sweet Treats

EVENING MENU

— €34 —

Available in the evening only.

STARTERS

6 Breton Oysters No. 3

or

Sea Bream Ceviche

or

Italian-Style Beef Carpaccio

MAIN COURSES

Confit Pork Chop

or

Tuna Tataki with Vegetable Wok

or

Truffle Mafalde Pasta

DESSERTS

Iced Strawberry Soup with Saint-Malo

Yogurt Sorbet

or

Chocolat Fondant

or

Gourmet Coffee

CHILDREN'S MENU

— €10,90 —

Margherita pizza or minced beef steak

1 scoop of ice cream of your choice

Syrup with water or diabolo

For children under 12