

# Restaurant *L'Absinthe*

1 rue de l'Orme 35400 Saint-Malo / 02.99.40.26.15

## *Our group menus starting 12 or 15 people*

**If you have a special request, a specific budget (even under the first menu) or want something not available below, please do not hesitate to contact us**

### *Our drink options*

We propose several drink options from 4 to 39€/pers. You have 6 wine list options and then the possibility to mix with an aperitif, coffee and mineral water. You can request 1 bottle for 2,3 or 4 people. They are then put on the table, everyone being able to serve itself.

### *Our group menus*

Below are our group menus. You can take both cheese and desert for an extra of 5 euros. All our courses are made with fresh products, local as possible and all homemade including sauces and dressings. **The 23€ and 47€ menus are only available on request. This is why we need you to give us the confirmation with the detail of the menu at least 72 hours before your requested booking date.**

**The 29€, 38€ and 55€ menus may be available with a choice at the restaurant instead of in advance. It will then depend on the date and the number of participants.**

**All our courses are homemade.**



### *The 21€ Menu per person (only available for lunch)*

Set menu including starter/main course/dessert available at lunch time only. Details of the menu available a week in advance

*The 26 Euros Menu TTC drinks included*

*(not available on saturday night and days off)*

*22€ without drinks*

Drinks included (possibility to change with an additional cost):

1L mineral water/4pers, 25cl of house wine/pers and cofee

Raw vegetables millefeuille, goat cheese and cured ham

Seafood and fish vol-au-vent and its paprika emulsion

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Fish of the day brandade, almonds and parmesan cheese crumble

Chicken breast with basil, potatoes pancake and small vegetables

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Tonka/vanilla/coco cake

Melting raspberry and solft white-cheese, red fruits coulis

*The 30 Euros TTC drinks included*

*(not available on saturday night and days off)*

*26€ without drinks*

Drinks included (possibility to change with an additional cost):

1L mineral water/4pers, 25cl of house wine/pers and cofee

Vegetables marinated with 4 spices tartare, smoked duck breast and coriander mousse

Fine tart with smoked salmon and roasted small prawns, ricotta and fresh herbs pesto

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Fish of the day with crystalized lemon crust, zucchinis, carrot cream with ginger

Pork filet mignon, mushroom cream with Timut black pepper, polenta with tomatoes and basil

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Salted butter caramel half-sphere, cardamom biscuit, ice-cream of the moment

Cumbava and white chocolate Succès, raspberries coulis with mint

*The 29 Euros menu / Courses and wine option at 17 euros*

Crumbled crab and buckwheat, melon, green apple - like a maki  
Shellfishes and pickled vegetables, tarragon mousse (+2€)  
Roasted peach and sobrassada chorizo mousse

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Schrimps and squids, britain curry and seaweeds cream  
Fish of the day and its spinach cream, polenta with basil and candied tomatoes  
Pork tenderloin in medallion, candied shallot, reduced juice with sage

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Cheese plater from Fromages et Terroirs at Parame, fruits chuthney  
Roasted apricot, iced nougat, honey and thyme  
Two chocolate crusty cake, basil, Madagascar black pepper

*The 39 Euros menu / Courses and wine option at 22 euros*

Drum and smoked fish tartare, yogurt emulsion with soft spices  
Old days tomatoes, burrata mozzarella from « Puglia », basilic ice-cream  
Herring filet and its eggs, jasmine and green matcha tea emulsion  
Frayed duckling, pineapple and satay panna-cotta

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Sole with local surprise flavors, soba pasta with buckwheat flour (+3€)  
Scottish red label salmon, green mango, cumbawa leaves foam  
Shellfishes risotto with carrots of 2 kinds, seaweeds and marine herbs emulsion  
Roasted veal grenadin, fine vegetable tart, reduced juice with lemon thyme

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Cheese plater from Fromages et Terroirs at Parame, fruits chuthney  
Roasted apricot, iced nougat, honey and thyme  
Two chocolate crusty cake, basil, Madagascar black pepper  
Our pavlova, raspberries, green lemon and coconut

“ *Locavore*” menu at 47 euros in 4 courses

*Courses and wine option at 27 euros/person (4 glasses of 12,5cl)*

In 2 words, locavores are local product consumers in order to reduce transport costs and to foster local economy. Britain is rich of producers. It seemed easy to obtain local products directly at the producer's or on local markets. But besides costs question, we had to face logistic and constancy problems. Some producers also didn't want to work with us for precommand and billing issues.

Fortunately, some of them accepted to play the game :

- Fruits from *Les Petits fruits de la baie at Saint-Méloir des Ondes*
- Vegetables from *La Ferme de Robin at Saint-Méloir des Ondes*
- Cream and butter from *la Ferme Saint-Goudas at Pleslin Trigavou*
- Fishes and shells from small fishing boats
- Oysters from *Brévault at Cancale*

Also available on other menus :

- Pork from *la Ferme Pré Bois at Saint-Malo*
- Slipper limpet from *La Baie de Cancale*

*Shellfishes and pickled vegetables, tarragon mousse*

*Coteaux Bourguignon, Vignoble Charmet, 2015*

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*Sole with local surprise flavors, soba pasta with buckwheat flour*

*Auxey-Duresses blanc, Domaine Vaudoissey, 2015*

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*Cheese plater from Fromages et Terroirs at Parame : Ti pavez aux algues, camembert au lait cru and livarot ; fruit chutney and dry fruits*

*Cidre sec, Ferme des Landes (25cl)*

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*Strawberries perfect ice cream from Les Petits Fruits de la Baie at St Méloir des Ondes*

*Crémant du jura rosé, Domaine Morel*