

TO SHARE

FROM SEA - Conserverie artisanale La Guildive

Mussels with escabeche sauce

Small Sardines *organic olive oil / spicy / lemon*

Tuna ventresca with olive oil

Panko fried shrimps, sauce to dip

FROM LAND

Lacaune IGP dry sausage *Maison Montalet - Tarn*

Truffled cooked ham *no nitrates *Maison Montalet - Tarn*

Pork, veal and poultry terrine, pickles and mûroise chutney

Cheese board *Les Nouveaux Fromagers - France*
Petit Perche (goat cheese), Morbier 100 days,
Camembert from Val d'Ay, Old Gouda from Arras

STARTERS

Poached egg in wine and lard sauce «Meurette»

Burrata, fresh grapes and currants, fennel seeds

Curé nantais cheese cromesquis, green salad

Crispy chicken salad with coriander and sesame *Small / Large*

Alder wood smoked salmon

Maison Barthouil, horseradish dill and grilled organic bread

PASTA & ARANCINI

Coquillettes pasta with comte cheese, truffled ham, soft boiled egg

Arancini with comte cheese
carrot and squash mousseline *veggie*

FISH

Hake fish, sesame crust, zucchini and tomato

Sea bream fillet,
pesto, almond milk and creamy potato mousseline

MEAT

Veal bourguignon stew, creamy potato mousseline

Half duck breast, Apicius sauce, seasonal fruits,
creamy potato mousseline

Weeping tiger *Minced beef shoulder tender, thai style, cooked like a tataki*
minced cabbage, white rice

Gourmet Burger Nantais, french fries
Bun from Franck Dépériers MOF, la Petite Boulangerie,
Charolais beef from France, Curé nantais cheese, salad and salicorn seaweed

Angus beef skirt steak,
candied shallots, side of your choice

SIDES

Green salad, white rice, french fries,
vegetables, potato mousseline

DESSERTS

Apple in a tea jelly, hibiscus powder, granola

Organic coffee espresso 'massaya' & sweets / Prosecco glass & sweets

Crust pastry filled with *Valrhona* chocolate, hazelnut powder

Açaï bowl with fresh fruits and muesli *vegan*

The Nantilus *Vincent Guerlais - Pastry chef in Nantes*
Exclusive chocolate pastry

3 scoops, ice cream and sorbets

Produced by a «Maître artisan glacier»

Sorbets : lime, strawberry

Ice creams : vanilla, salted caramel, chocolate

Extras : mango coulis, red fruit coulis, whipped cream /+1€

DISH OF THE DAY 14.5€

From monday to friday for lunch (excl. bank holidays)

MENU 24.5 / 29€

Every day, lunch and dinner

Starter, Dish or Dish, Dessert - 24.5€

Starter, Dish and Dessert - 29€

Soup of the day made with fresh vegetables
or Pork, veal and poultry terrine, pickles and mûroise chutney

Hake fish, sesame crust, zucchini and tomato
or Veal bourguignon stew, creamy potato mousseline
or Arancini with comte cheese, carrot and squash mousseline *veggie*

Açaï bowl with fresh fruits and muesli *vegan*
or Apple in a tea jelly, hibiscus powder, granola

KIDS MENU 12€

Until 12 y.o.

(not served on sundays for lunch, replaced by the kids brunch)

Fried chicken, fries or Hake, potato mousseline

1 scoop ice cream (vanilla, chocolate, strawberry)

Oasis tropical (glass 20cl), Coca-Cola (glass 20cl) or Orange juice (glass 20cl)

BRUNCH BUFFET *Every sunday for lunch, until 4.p.m*

ADULT 29€ / WITH SPRITZ (Cocktail) 34€

Buffet + small dish served at your table :

Vegetable lasagna or Coquillettes pasta with comte cheese, truffled ham
+ Coffee or Tea or Chocolate + Orange juice *20 cl*

KIDS BRUNCH 15 € From 4 to 12 y.o.

Buffet + hot Chocolate or Orange juice (glass 20cl)

Any allergy or special diet, do not hesitate to ask our team for more information.

«Home made» dishes are cooked from the spot from raw materials.

Net prices in € - Please give priority to cashless payments



A cellar is at your disposal, at the center of the restaurant, offering a large choice of wines, for you to find the perfect bottle. Ask our team for the complete wine list.

WINE BY THE GLASS

Feel free to choose according to your taste and mood

LÉGER & MORDANT *White wines, sharp and fresh*

IGP d'Oc Sauvignon, *White*

AOC Muscadet, 'Terroirs', Lucas-Salmon, *White, organic*

AOC Menetou-Salon, Domaine de Loye, *White*

SEC & TENDRE *White or rose, round and flavored*

IGP Atlantique, The Little Rosé, *Rose*

IGP Ardèche, Chardonnay, Louis Latour, *White*

FRAIS & GOURMAND *Red light and easy*

AOC Chinon, Cuvée du Domaine, Charles Pain, *Red*

FRUITÉ & INTENSE *Red, sunny and fruity*

IGP des Côtes Catalanes, La vieille mule, Jeff Carrel, *Red*

IGP Bouches du Rhône, Merlot, *Red*

AOC Bordeaux, Château Tour le Pin, *Red*

RICHE & SOYEUX *Red, full-bodied, tannic*

AOP Languedoc, Les Darons, Jeff Carrel, *Red*

AOC Graves, Château Haut Selve, *Red*

DOUX & ÉCLATANT *Bubble or sweet, to celebrate*

AOC Côteaux de l'Aubance, Famille Lebreton, bio, *Sweet white*

Champagne B Martin Réserve, *Brut white, 12cl or Bottle*

SOFT AND HOT DRINKS

Orangina, Schweppes (*Tonic, Citrus*), Homemade Peach ice tea *25 cl*

Coca-cola, Coca-cola zéro *33 cl*

La French (*French organic Ginger Beer*) *25 cl*

Fruit juices *20 cl*

(*Orange, Pineapple, Grapefruit, Apple, Tomato*)

Organic local lemonade (*Les filles de l'Ouest*) *33 cl*

Evian *50 cl* / Evian *1 l* / Badoit *1 l*

Organic espresso massaya, Decaf, Espresso w. milk

Tea, Herbal tea

Double organic espresso, Chocolate, Cappuccino

(*Extras : Monin sirup Caramel or Vanilla +0,5€ / Whipped cream +0,5€*)

Iced coffee

SMALL GLASS	LARGE GLASS	BOTTLE
15cl	25cl	75cl

4	6.5	-
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5.5	9	25
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9	15	39
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4.5	7	20
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7.5	12	34
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6	10	27
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5.5	9	25
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4	6.5	-
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6	10	27
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7	11	32
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10	16	45
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6.5	10.5	29
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12		70
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		3.9
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		3.9
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		3.9
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		6
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		4 / 6 / 6
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		2.5
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		4
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		4.5
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		6
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BUBBLE COCKTAILS

Saint-Germain Spritz <i>Prosecco, Saint-Germain, sparkling water</i>	10
Classic Spritz <i>Prosecco, Apérol, sparkling water</i>	8
Mojito Prosecco <i>Rum, mint, lime, brown sugar, prosecco</i>	10

COCKTAILS

La Vie en Rose <i>Gin, grapefruit juice, lemon, homemade rosemary syrup</i>	9
Americano <i>Red vermouth, Campari, sparkling water</i>	9
Ti Punch <i>Rum, cane syrup, citron vert</i>	8
Moscow Mule <i>Vodka, organic Ginger Beer, lime</i>	10
Daiquiri Classic / Mango / Raspberry <i>Rum, cane syrup, lime / Monin Fruits</i>	8.5/9/9
Mojito Classic / Mango / Raspberry <i>Rum, mint, lime, brown sugar, sparkling water - Nature / with Monin Fruits</i>	9/9.5/9.5

MOCKTAILS (VIRGIN)

Virgin tiki <i>Orange, pineapple and peach, Strawberry syrup</i>	6
Apple mojito <i>Apple juice, mint, lime, brown sugar, sparkling water</i>	7
Intox Detox <i>Cucumber, mint, ginger, lemon, lemonade</i>	7
Pep's <i>Orange juice, raspberry puree and lemon rantcho</i>	7

DRINKS. BEERS

Martini Rosso or Martini Bianco, Campari, Suze 6cl	6
Pastis 51, Ricard 3cl	4
Kir with Sauvignon 12cl	4
Heineken draft 25cl / 50cl	3.9 / 6.9
Affligem draft 25cl / 50cl	4.5 / 7.9
IPA draft 25cl / 50cl	4.5 / 7.9
White craft beer Hermine, brewed in Bretagne Bottle 33cl	6.5
Bière Heineken 0.0 Sans alcool Bouteille 33cl	5.5

SPIRITS

Add 2€ for a soft or a juice -25cl served in a carafe

WHISKEY 4cl

Ballantine's Scotland	7
Jack Daniel's USA	8
Aberlour 10 years Scotland	10
Chivas 12 years Scotland	11
Aberlour Casg Annamh Scotland	13
Nikka from the barrel Japan	13
Talisker Scotland	14
Scapa Scotland	14.5
Lagavulin 16 years Scotland	15
Oban 14 years Scotland	16.5

GIN 4cl

Bombay Sapphire England	8
Seagram USA	8
Hendrick's Scotland	10

RUM 4cl

Havana Club 3 ans Cuba	6
Havana Club 7 ans Cuba	8
Diplomatico Venezuela	10

NEW WORLD 4cl

Tequila Jose Cuervo Especial Mexico	6
Cachaça Brasil	6
Tequila Patron XO Coffee Mexico	9.5

VODKA 4cl

Wyborowa Poland	6
Zubrowka Poland	7

COGNAC 4cl

Donjon (almond liquor) France	7
Cognac VS France	7
Hennessy VS France	9
Hennessy XO France 2 / 4cl	15/29

BAS-ARMAGNAC 2 / 4cl

Laubade 6 ans France	5/8
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EAUX DE VIE 4cl

Poire Williams France	7
Mirabelle France	7
Calvados France	7

LIQUORS 6cl

Menthe Pastille, Get 27, Get 31, Sambuca, Manzana, Malibu	5
Limoncello, Bailey's, Cointreau, Anisette, Fernet Branca, Lillet	7
Amaretto Disaronno, Chambord	9
Absinthe Pernod, Saint-Germain	14



O Deck

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