

TO START

Velvety pumpkin soup with spicy coral lentils ㊄	8
Garlic bread <i>Sourdough & buckwheat bread by MOF F. Lalos, garlic butter</i> ㊄	7
Stracciatella di burrata with roasted carrots and carrot-top pesto ㊄	11
Reunion island fritters with rougail sauce to dip ㊄	10
Herring salad with potatoes in oil and fresh herbs ㊄	9.5
Vol-au-Vent with parsley mushrooms, comté cheese sauce ㊄	12.5
Baked Camembert with honey and thyme, served with mixed greens ㊄ add truffled cooked ham or Parma ham +4.5€	13
Homemade country style terrine, pickles ㊄	8
Charcuteries board <i>Truffle cooked ham (nitrite-free) and dry sausage Maison Montalet, 18 months di parma ham, homemade terrine, condiments</i>	16
AOP Cheese board - France <i>Rocamadour, Sheep's milk Tomme, Morbier, 24 month Comté</i>	17
Mixed board Charcuterie & AOP Cheese	19
Goat cheese & smoked bacon salad ㊄ <i>Mixed greens, goat cheese toasts, smoked bacon, tomatoes, crispy onions</i>	19

MAINS

Mac and cheese with grilled bacon and crispy onions ㊄	16.5
Roasted spaghetti squash, cashew cream & walnuts ㊄ <i>vegan</i>	18
Fish curry with coconut milk, thai rice ㊄	19.5
Grilled seabream fillet, roasted squash and beurre blanc sauce ㊄	24
Gourmet Burger 'Nantes' style, french fries ㊄ <i>Seeded bun from Honoré bakery in Nantes, Charolais beef from France, Curé nantais cheese, salad, tomato and samphire</i>	21
Flaky pastry burger with crispy chicken or veggie patty, french fries <i>Flaky pastry bun, avocado, salad, tomato, tartare sauce</i>	19
Chicken ballotine with forest mushroom sauce and gourmet grains ㊄	19
Beef bourguignon, crushed potatoes and hazelnuts ㊄	23
Duck breast, creamy polenta and honey-ginger sauce	24
Weeping tiger <i>Minced and thai marinated beef</i> white cabbage salad, white rice ㊄	24
Angus sirloin steak 250g 1 sauce & 1 side of your choice ㊄	29.5

FAMILY-STYLE DISHES TO SHARE

"BIG" mac and cheese with grilled bacon and crispy onions ㊄	30
Peruvian stone bowl with marinated chicken and prawns ㊄ <i>Rice with chicken, prawns, vegetable and coriander topped with a thin omelette and served in a large hot stone bowl</i>	32
Beef Rib 1,2 Kg for 2-3 people 2 sauces & 2 sides of your choice ㊄	79
<i>Extra side - 5€ Fries, polenta, vegetables, mixed greens, rice ㊄</i>	
<i>Extra sauce - 1€ Pepper, Cheese, Tartare ㊄</i>	

O Deck

Restaurant sur l'O

Net prices €

DESSERTS

Carrot cake, lemon glazed -🍴 <i>vegan</i>	8
Seasonal fruits crumble, gingerbread ice cream -🍴	9
Chestnut cream tiramisu -🍴	9.5
Organic coffee massaya & sweet treats / Prosecco & sweet treats -🍴	10 / 14
Warm chocolate cake, custard cream -🍴	12
LU'sitanian <i>Soft petits LU biscuits layered with lemon buttercream</i> -🍴	12
Smash french toast croissant, caramelized pears, yogourt ice cream -🍴	10
The Nantilus <i>by Vincent Guerlais - Renowned chocolatier in Nantes</i> <i>Exclusive chocolate creation</i>	14
3 scoops ice cream cup <i>By a master ice cream maker</i> <i>Sorbets : lemon, mango, passion / Ice cream : vanilla, chocolate, coffee, yogourt</i> <i>Extras : mango coulis, red fruit coulis, chocolate sauce, whipped cream /+1€</i>	9

APERITIFS. BEERS

Martini Rosso or Martini Bianco, Campari, Suze 6 cl	6
Pastis 51, Ricard 3 cl	4
Kir <i>with Sauvignon</i> 12 cl	4
Heineken draft 25 cl / 50 cl	3.9 / 6.9
Affligem draft 25 cl / 50 cl	4.5 / 7.9
Draft beer of the moment 25 cl / 50 cl	4.5 / 7.9
Local craft beer Plormel, brewed in Vieillevigne <i>Bottle</i> 33 cl	6.8
Local craft beer Citrus IPA Plormel, brewed in Vieillevigne <i>Bottle</i> 33 cl	6.8

COLD DRINKS. HOT DRINKS

Orangina, Schweppes <i>Agrum</i> , Homemade peach ice tea 25 cl	4
Coca-cola, Coca-cola zero, Perrier 33 cl	4
La French (<i>Organic ginger beer, Classic tonic or Grapefruit Soda</i>) 25 cl	4.2
Fruit juices 25 cl (<i>Orange, Apple, Pineapple, Grapefruit, Tomato</i>)	4.2
Artisanal french lemonade 25 cl	4
Vittel or Eau de Perrier 50 cl / 1 l	4 / 6
Organic massaya coffee, Macchiato, Decaf	2.5
Tea, Herbal tea <i>By Dammann Frères</i>	4
Double organic espresso, Chocolate, Cappuccino (<i>Extras : Monin syrups Caramel, Vanilla +0,5€ -Whipped cream +0,5€</i>)	4.5
Iced organic massaya coffee	6

O Deck
Restaurant sur l'O

In case of allergies or specific diet requirements, feel free to ask our team.

DISH OF THE DAY 14.5€

Monday to Friday, for lunch (excl. public holidays)

MENU 24 / 29.5€

Every day, lunch & diner

Starter, Main or Main, Dessert - 24€ ☺

Starter, Main and Dessert - 29,5€ ☺

Velvety pumpkin soup with spicy coral lentils *vegan*
or Homemade country style terrine, pickles

Fish curry with coconut milk, thaï rice
or Chicken ballotine with forest mushroom sauce and gourmet grains
or Roasted spaghetti squash, cashew cream & walnuts *vegan*

Seasonal fruits crumble
or Chestnut cream tiramisu

KID'S MENU 12€

Until 12 y.o

(excl Sunday for lunch > kid's brunch)

Crispy chicken, french fries or Mac and cheese with grilled bacon

1 scoop ice cream (vanilla, chocolate, mango)

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

BRUNCH BUFFET *Every sunday lunchime, until 4 pm*

ADULT 29€ / WITH A SPRITZ (Cocktail) 34 €

All-you-can-eat buffet

+ Coffee, Tea or Hot chocolate + Orange juice 20 cl

KID'S BRUNCH 15 € from 4 to 12 y.o

Access to the buffet + Hot chocolate or Orange juice 20 cl

*O Deck, we provide takeaway boxes
so you can bring home any dishes you haven't finished.*

WINE SELECTION

*Our wines are categorized by color and taste,
making it easy and fun for you to choose, based on your preferences*

	GLASS 15cl	TULIPE 25cl	BTLE 75cl
LÉGER & MORDANT <i>White wines, crisp and fresh</i>			
Vin de France, Chapeau Melon, Jérémie Huchet, <i>White</i>	4	6.5	18
AOC Muscadet, 'Terroirs', Lucas-Salmon, <i>White, organic</i>	6	10	22
AOP Quincy, Gérard Bigonneau, <i>White</i>	8	13	29
SEC & TENDRE <i>White or rosé, with rounder aromas</i>			
IGP du Var, L'après plage, Domaine Tour Saint Honoré, <i>Rosé</i>	6	10	22
IGP Ardèche, Chardonnay, Louis Latour, <i>White</i>	7.5	12	26
AOC Chablis, Louis Latour, <i>White</i>	-	-	45
FRAIS & GOURMAND <i>Red wines, light and easy-drinking</i>			
AOC Chinon, Cuvée du Domaine, Charles Pain, <i>Red</i>	7	11	24
FRUITÉ & INTENSE <i>Red wines, fruity and sun-kissed</i>			
AOC C. du Roussillon, Cuvée Tradition, Piquemal, <i>Red</i>	7	11	24
IGP Bouches du Rhône, Merlot, <i>Red</i>	4	6.5	-
AOC Bordeaux, Château Tour le Pin, <i>Red</i>	7	11	24
RICHE & SOYEUX <i>Red wines, structured, with tannins</i>			
AOP Pic Saint-Loup, Le Mas de Jon, Famille Gravegal, <i>Red</i>	8	13	30
AOC Graves, Château Haut-Selve, <i>Red, HVE</i>	-	-	56
DOUX & ÉCLATANT <i>Sparkling or sweet, to feast</i>			
AOC Côteaux de l'Aubance, Famille Lebreton, bio, <i>White sweet</i>	7	11	24
Champagne Henri Abelé, <i>White Brut, glass 12cl or Btle</i>	13	-	73



*Only a selection of our wines is shown on this list.
Ask our team for the full cellar menu.*

*All bottles are offered at wine shop prices,
with a €10 corkage fee for on-site consumption.*

BUBBLE COCKTAILS

St-Germain Spritz <i>St-Germain, prosecco, sparkling water</i>	11.5
Classic Apérol Spritz <i>Apérol, prosecco, sparkling water</i>	9
Mojito Prosecco <i>Bacardi Carta Oro, mint, lime, sugar, prosecco</i>	11

COCKTAILS

Paloma <i>Tequila Patron Silver, grapefruit soda 'La French', lime</i>	12
Saint Gin Tonic <i>Gin Bombay Sapphire, St-Germain, tonic 'La French'</i>	12
Margarita <i>Tequila Patron Silver, Cointreau, lime</i>	11
Negroni <i>Martini red, Campari, Gin Bombay Sapphire</i>	11
Mojito Classique / Mangue / Framboise <i>Bacardi Carta Oro, mint, lime, sugar, sparkling water Nature / with fruit puree (+0,5€)</i>	9/9.5/9.5
Ti Punch <i>White Rhum Saint James, sugar, lime</i>	8.5

MULES

French Mule <i>Vodka Grey Goose, ginger beer 'La French'</i>	12
London Mule <i>Gin Bombay Sapphire, ginger beer 'La French'</i>	10
Caribbean Mule <i>Bacardi Carta Oro, ginger beer 'La French'</i>	10
Mexican Mule <i>Tequila Patron Silver, ginger beer 'La French'</i>	12

VIRGIN COCKTAILS

Virgin tiki <i>Orange, pineapple & peach juices, strawberry syrup</i>	7
Intox Detox <i>Cucumber, mint, ginger, pulco, lemonade</i>	7.5
Virgin Spritz <i>Martina Vibrante (no alcohol), tonic 'La French'</i>	8
Pep's <i>Orange juice, raspberry puree & lime pulco</i>	7

ALCOHOLS

with soft or juice +2€ - served in a 25cl carafe

WHISKY 4 cl

Ballantine's Classic <i>Scotland</i> / Paddy <i>Ireland</i>	7
Jack Daniel's <i>United States</i>	8
Aberlour 10 ans / Johnnie Walker Black Label 12 ans <i>Scotland</i>	10
Hatozaki <i>Japan</i>	11
The Glenallachie <i>Scotland</i> / Caisteal Chamus <i>Scotland</i>	12
Aberlour Casg Annamh <i>Scotland</i> / Nikka from the barrel <i>Japan</i>	13
Talisker <i>Écosse</i> / Scapa <i>Scotland</i>	14
Lagavulin 16 ans <i>Scotland</i>	15
Oban 14 ans <i>Scotland</i>	16.5

GIN 4 cl

Bombay Sapphire <i>England</i>	8
Hendrick's <i>Scotland</i>	10

RHUM 4 cl

Saint James <i>Martinique</i>	6
Bacardi carta Oro <i>Cuba</i>	7
Diplomatico <i>Venezuela</i>	10
La Hechicera R. Familiar <i>Colombia</i> / Mezan <i>Jamaïca</i>	10.5
Don Papa Baroko <i>Philippines</i> / Doorly's XO <i>Barbade</i>	11

NEW WORLD 4 cl

Tequila Jose Cuervo Especial <i>Mexico</i>	6
Cachaça <i>Brasil</i>	6
Tequila Patron XO Café <i>Mexico</i>	9.5
Tequila Patron Silver <i>Mexico</i>	15

VODKA 4 cl

Zubrowka <i>Poland</i>	7
Grey Goose <i>France</i>	12

COGNAC 4 cl

Donjon (Liqueur de cognac aux amandes) <i>France</i>	7
Hennessy VS <i>France</i>	9
Hennessy XO <i>France</i> 2/4 cl	15/29

BAS-ARMAGNAC 2/4 cl

Laubade 6 ans <i>France</i>	5/8
-----------------------------	-----

EAUX DE VIE 4 cl

Poire Williams <i>France</i>	7
Mirabelle <i>France</i>	7
Calvados <i>France</i>	7

LIQUEURS 6 cl

Menthe Pastille, Get 27, Get 31, Manzana	5
Limoncello, Bailey's, Cointreau, Anisette	7
Amaretto Disaronno	9
Absinthe Pernod, St-Germain	14