

RESTAURANT

— DINNER MENU —

Saint-Malo Golf Resort ***
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DISCOVERY MENU

Starter, Main Course, Dessert : 27€

STARTERS

Our own smoked salmon, sour cream and country bread

Creamy green peas, squids just sautéed with Iberian chorizo, vinaigrette of candied tomatoes and young shoots

The return of the market

MAIN COURSES

Cheeseburger with « crispy » bacon, fried onions, spicy tomato, homemade fries, salad

Piece of lacquered pork, Soba noodles, black sesame paste juice, oyster mushroom Irîgui

Semi-cooked whiting fillet, potato marmalade with hazelnuts, Cancale oyster coulis and rice chips

DESSERTS

Profiteroles vanilla ice cream with chocolate sauce and almond

Seasonal fresh fruit salad with lemon sorbet

Gluten-free chocolate fondant served warm, mango sorbet

Sweet Gourmet selection and coffee

MIRLOUP MENU

Starter, Main Course, Dessert : 36€

STARTERS

Roasted langoustines, cream of cauliflower with yuzu, buckwheat seeds

Homemade foie gras terrine, apple chutney with sweet spices, goji berry bread

Tuna and avocado tartare with light and crispy tomato and cumin confit

MAIN COURSES

Chicken stuffed with wild mushrooms, sautéed potatoes and sundried tomatoes

Roasted entrecote (280g), homemade French fries, baby gems and cherry tomatoes with choice of sauce (bearnaise or pepper)

Roasted sea bass fillet, provençal paella

Pan-fried smoked cod, melting potatoes with thyme, reduction of a chicken juice

DESSERTS

Crêpe soufflé with chocolate and Rhum, passion fruit sorbet

Red berries Charlotte and its coulis

Profiteroles vanilla ice cream with chocolate sauce and almonds

Seasonal fresh fruit salad with lemon sorbet

Cheese selection from our artisan cheese maker Sophie

Sweet Gourmet selection and coffee

FROM 7:30 PM TO 9:30 PM

CARTE

STARTERS

Roasted langoustines, cream of cauliflower with yuzu, buckwheat seeds	11,00 €
Our own smoked salmon, sour cream and country bread	10,50 €
Homemade foie gras terrine, apple chutney with sweet spices, goji berry bread	11,50 €
Tuna and avocado tartare with light and crispy tomato and cumin confit	11,00 €
Creamy green peas, squids just sautéed with Iberian chorizo, vinaigrette of candied tomatoes and young shoots	9,50 €
The return of the market	9,00 €

MAIN COURSES

Cheeseburger with « crispy » bacon, fried onions, spicy tomato, homemade fries, salad	16,00 €
Piece of lacquered pork, Soba noodles, black sesame paste juice, oyster mushroom Irîgui	16,00 €
Chicken stuffed with wild mushrooms, sautéed potatoes and sundried tomatoes	16,00 €
Roasted entrecote (280g), homemade French fries, baby gems and cherry tomatoes with choice of sauce (bearnaise, pepper or fourme d'Ambert)	23,00 €
Semi-cooked whiting fillet, potato marmalade with hazelnuts, Cancale oyster coulis and rice chips	16,00 €
Roasted sea bass fillet, provençal paella	19,00 €
Pan-fried smoked cod, melting potatoes with thyme, reduction of a chicken juice	18,00 €

DESSERTS

Crêpe soufflé with chocolate and Rhum, passion fruit sorbet*	11,00 €
Gluten-free chocolate fondant served warm, mango sorbet	8,00 €
Red berries Charlotte and its coulis	9,00 €
Profiteroles vanilla ice cream with chocolate sauce and almonds	8,00 €
Seasonal fresh fruit salad with lemon sorbet	7,00 €
Cheese selection from our artisan cheese maker Sophie	9,00 €
Sweet Gourmet selection and coffee	8,00 €

**Please order at the beginning of the meal or wait 12 min.*