

# Tasting Menu

Served at dinner only, Tuesday to Saturday, for the whole table

7-course menu

85 Euros

## Spider Crab, Iodine

*Fine spider crab tartlet, brown butter espuma, sea bluebells (Mertensia maritima)*

## Scallops, Ratnapura Tea

*Smoked scallop sashimi, Ratnapura black tea oil, shiso, seaweed tuile*

## Turbot, Salsify

*Grilled turbot fillet, raw salsify, winter purslane foam, smoked crèmeux*

## Pigeon, Squash

*Just-roasted pigeon breast, confit leg, pigeon jus reduced with black garlic, Kabocha squash*

## Valençay, Gingerbread

*Valençay in textures, granité, gingerbread toast*

## Muscadet, Hazelnuts

*Roasted Piedmont hazelnuts, hazelnut dacquoise, Muscadet espuma, tangy gel*

## Citrus, Exotic

*White chocolate ganache whipped with mango, passion fruit crunch, around citron*



To accompany our menu suggestions, our chef recommends:

## Food and Wine Pairings

**FOOD AND WINE PAIRING – CHEF'S CHOICE MENU : 3 glasses for €24 per person**

**FOOD AND WINE PAIRING – TASTING MENU : 5 glasses for €40 per person**

Meat origin: France

Net prices, VAT included, service included

Service from 12:15 pm to 2:00 pm and from 7:15 pm to 9:30 pm.

**Pets are not allowed in the restaurant**

# The Chef's Mood Menu

Set menu starter–main or main–dessert	45 Euros
Set menu starter, main, cheese or dessert	55 Euros
Set menu starter, main, cheese and dessert	65 Euros

## Starters

### Parsnip, Truffle

*Parsnip velouté with black Melanosporum truffle, aged Parmesan espuma, buckwheat tuile*

### Foie Gras, Quince (additional charge of 7 euros)

*Cognac wood-smoked foie gras, chestnut honey candied quince chutney*

### Sweetbreads, Balsamic

*Sweetbreads roasted with brown butter, aged balsamic gel, fine shallot confit tartlet, aged balsamic reduction*

### Grey Mullet, Piedmont Hazelnut

*Grey mullet sashimi, "Retour de Brière" instant marinade (lichen stock, marsh pepper, pink peppercorn), butternut tagliatelles, roasted hazelnuts in a creamy sauce*

### Scallops, Citrus

*Marinated scallop tartare ravioli, scallop coral cream with citrus and ginger, combava leaf oil, citron emulsion, iodine-kissed beet salad.*

## Main Courses

### Stuffed Squid, Lentils

*Squid stuffed with seasonal vegetables and pig's trotter, red pesto sauce, coral lentil risotto*

### Cod, Roots

*Grilled cod "Kobujime" style, caramelized rutabaga mousseline, tuberous chervil, kale chips, buttermilk beurre blanc*

### Beef, Potato (additional charge of 7 euros)

*Châteaubriand beef fillet, roasted baby potatoes, caramelized onion cream, onion ash, rich rosemary jus*

### Challans Poultry, Black Trumpet Mushrooms

*Challans chicken supreme, fine black trumpet mushroom stuffing, low-temperature cooked, corn espuma, confit baby carrots, saffron rice chips, poultry jus*

### Macaroni, Truffle

*Gratinated macaroni medallion, Comté in two ways, Melanosporum truffle petals, Anjou wine emulsion*

## Cheese Board

### Aged cheeses from Maison Perrin

*Choose up to 4 pieces to create your own personalised tasting*

## Desserts

### Pineapple, Coconut

*Coconut whipped ganache, Malibu pineapple crèmeux, hazelnut streusel, confit pineapple, coconut gel, Malibu pineapple ice cream*

### Banana, Caramel

*Banana crèmeux, Black Tears rum sweet pastry biscuit, vanilla caramel, caramel ganache, banana gel*

### Fennel, Kiwi

*Pavlova, kiwi compote, candied fennel, Madagascar vanilla mascarpone cream, fennel crèmeux*

### Gingerbread, Mulled Wine (Order requested at the start of the meal)

*Spiced gingerbread soufflé, mulled wine ice cream*

### Chocolate, Milk

*Valrhona milk chocolate whipped ganache, bitter cocoa crumble, cocoa nib praline, dark chocolate bark, milk & cocoa butter ice cream, milk foam*

# The Flavours Lunch

Set menu starter–main or main–dessert  
Set menu starter, main, dessert

25 Euros  
29 Euros

Served at lunch only, Tuesday to Friday – excluding public holidays

**Week of March 16th to 20th, 2026**

*Cod Brandade, Paillasson Potatoes, Wasabi Avocado Cream.*

*Roasted Hake Fillet, Smoked Parsnip Mousseline, Buckwheat Chips, Crémant de Loire Sauce.*

*Raspberry and Lychee Dome.*



## Children's Menu

### “Little Gourmet”

25 Euros

Starter, main and dessert

*The chef invites them to choose freely from the adults' menu. Dishes will be adapted to child-sized portions*

### “Little Foodie”

15 Euros

Main and dessert

*Fish or poultry of the day, seasonal vegetables or today's mousseline*

*Fresh fruit salad or homemade indulgent cake*



**vous invite à ses ateliers enfants**

**programmation 2026**

**LE CONCEPT**

- Ateliers de 1h à 2h selon la thématique
- Une activité manuelle créative
- Une activité culinaire gourmande
- Du rire et de la bonne humeur !

**SAINT-CHRISTOPHE**  
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BEAUTIFUL LIFE HOTELS

**SAINT VALENTIN - 19€**  
Samedi 14 Février 2026 - 16h à 17h  
Biscuit sablé Coeur et carte d'amoureux

**PÂQUES - 19€**  
Samedi 4 Avril 2026 - 16h à 17h  
Décoration de fritures en chocolat et étiquette à personnaliser

**FÊTE DES MÈRES - 19€**  
Samedi 30 Mai 2026 - 16h à 17h  
Biscuit sablé Coeur et carte avec poème

**C'EST L'ÉTÉ - 19€**  
Mardi 28 Juillet 2026 - 16h à 17h  
Mardi 4 Août 2026 - 16h à 17h  
Biscuit sablé "plage" et carte postale

**HALLOWEEN - 19€**  
Mardi 20 Octobre 2026 - 16h à 17h  
Mardi 27 Octobre 2026 - 16h à 17h  
Mocktail potion magique et masque d'Halloween

**NOËL - 29€**  
Mardi 22 Décembre 2026 - 15h à 17h  
Mercredi 23 Décembre 2026 - 15h à 17h  
Biscuit de Noël, chocolat chaud et carte de vœux

réservations au 02.40.62.40.00  
prépaiement requis  
limité à 12 enfants par session

LE SAINT-CHRISTOPHE \*\*\*\*\*  
1 AV. DES ALCYONS  
44500 LA BAULLE  
WWW.ST-CHRISTOPHE.COM