



Welcome to the dining room of Auberge Godefroy.

We take great care in creating dishes
using the finest local products,
with contemporary trends and flavors.

We hope your culinary experience
remains among your fondest memories.

Bon appétit!

Stéphane Hubert
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Executive Chef since 2005



4-course table d'hôte

Add **35.** to the price of the main dish
(starter, soup, main dish and dessert)

3-course table d'hôte

Add **25.** to the price of the main dish
(soup, main dish and dessert)

Starters

Romaine lettuce with aged Gouda | 19.

Duck bacon, apple wedges,
organic black garlic croutons,
duck foie gras torchon,
yuzu mayonnaise

Salmon tartare | 21.

Hot-smoked trout shavings, vegetable salsa,
camelina oil, young shoots, croutons

Old cheddar fondue | 19.

Aged cheddar, fruit chutney

Puff pastry snails | 23.

Flambéed with Pernod, pink peppercorn cream sauce

Pan fried shrimps | 24.

Lobster meat, organic black garlic mushrooms,
Whisky cream sauce

(extra 7.)

Pan fried calf sweetbread in brown butter | 24.

Caramelized apples,
white chocolate sauce

(extra 7.)

Duck foie gras torchon | 31.

Brioche, duck bacon,
maple-caramelized pecans

(extra 12.)

Appetizer

Soup | 10.

Crew's inspiration

Mains

Roasted vegetable ravioli | 32.

Pico de gallo, Gouda, roasted pumpkin seeds,
lemon crème fraîche

Unilateral cooked salmon | 36.

Cabbage stew, crispy pancetta,
mushroom and tomato linguine, beurre Nantais sauce

Roasted quinoa fowl breast | 48.

Spicy coating, lemon butter root vegetables,
roasted pecans, maple-flavored sauce

Half flower-crust duck magret | 48.

Cranberries, honey onions, pan fried zucchinis with herbs,
balsamic demi-glace sauce

Pan fried pork medallions | 38.

Caramelized onions, bacon, celeriac purée,
grilled endives, tomato confit, mustard demi-glace sauce

Pan fried beef clod filet | 50.

Cauliflower au gratin, roasted asparagus, (extra. 10. to package)
five pepper and red wine sauce

Grilled filet mignon | 65.

maple-glazed Nantes carrots (extra. 25. to package)
on brioche bread, pan fried in truffle butter,
Perigord sauce

Sides: Garlic flower lobster tail +16.
Garlic flower shrimps (2) +10.