

# Mamina

restaurant de curiosités

## TO SHARE...

The Indochinese .....	15 €	
2 nems, 2 samoussas, 1 shrimp pancake, salad et fresh minth		
Kimchi fermented cabbage (homemade) .....	6 €	
Baba ganoush of seasonal vegetables (libanais bread) .....	12 €	
Platter of Serrano ham matured for 13 months, bread and butter .....		14 €
Mamina-style sardine rilette & buckwheat chips .....	12 €	

## STARTERS...

Gravlax Salmon Sashimi (home made) with fresh herbs .....	15 €
Japanese vegetable Gyozas sweet chili sauce .....	14 €
Chef's terrine gherkin and toast .....	12 €
Oyster N°3 La belle de Mesquer/ 6pieces 13€ / 9 pieces 19€ /12 pieces 25€	

## LARGE SALADS...

Lap Thai salad .....	19 €
salad, half-cooked beef with Thai spices, cucumber, carrot, soy, fresh mint, onions, tomatoes, crispy onions	
In front of the sea .....	21 €
salad, gravlax salmon, prawns, sardine rillettes, cucumber, tomatoes, spring onions, vinaigrette	

All our salads are served with Mamina vinaigrette

## VEGETARIEN SIDE

Thai green Vegetable Curry, Jasmine Rice, coconuts, lemongrass .....	18 €
Tom Yam Soup of vegetable asian noodles .....	18 €

## FOR KIDS...

(under 10 years)

meat of the day, homemade fries and salad	
or Fish & chips, french fries and salad	
&	
ice cream or fresh fruit bowl	
.....	12 €

All our tartars are served with homemade fries and salad

## MEATS...

Traditional beef tartare-180g .....	22 €
Thai beef tartare-180g .....	23 €
(lemongrass, plus mint)	
Mamina sausage rougail, .....	22 €
smoked sausages cooked with onions, tomatoes, ginger, turmeric and paprika, rice and salad	
The big beef skewer of the trip to Asia .....	24 €
organic meat, satay sauce, homemade fries and salad	
extra cost garnish (homemade fries, rice or salad) .....	3,5 €

## THE FISH

Cod in coconut milk .....	24 €
lemongrass, Thai basil, green vegetables, jasmine rice	
Sesame crusted salmon steak, Saté sauce and jasmine rice (Scotland or Norway depending on availability) .....	24 €
Thai TOM YAM SOUP of red shrimp a little bit spicy, pak choy cabbage, kaffir, lemongrass, jasmin rice .....	23 €
Salmon tartare .....	22 €
diced cucumber, tomatoes, shallot, lemon, basil	
Salmon Corean tartare-kimchi gabbage & jasmin rice .....	23 €

Depending on the fishing seasons and for the sake of freshness,  
some products may be missing from our menu.

## HOMEMADE DESSERT

Mamina's French Toast Brioche .....	10 €
vanilla ice cream, salted butter caramel	
Panacotta of the day .....	9 €
Crème brûlée .....	9 €
Breton Tiramisu : Mascarpone, 4 quart Breton, chouchen, salted butter caramel and whipped cream .....	10 €
Chocolate fondant and vanilla ice cream .....	10 €
The cheese plate of the moment .....	10 €

## ICE CREAM

William's pear .....	10 €
Colonel cut .....	10 €
White Lady (vanilla ice and chocolate sauce) .....	9 €
Liègois coffee or chocolate or Dame blanche .....	9 €
The 1, 2, 3... ball cut .....	one ball 2,50 €
lemon, strawberry, pear, coffee, chocolate, vanilla, caramel	
Chantilly supplement	2€

List of allergens available on request

Home cooking prepared on site from fresh products, and with love!

NET PRICES IN EUROS, SERVICE INCLUDED. CHEQUES ARE NOT ACCEPTED.

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## THE CLASSICS

The glass of champagne (12cl) .....	10 €
Pastis (2cl) .....	4 €
Mamina's Kir (raspberry, rosé wine, champagne - 10cl) .....	10 €
Muscadet' Kir (blackcurrant, peach, blackberry, raspberry 10cl) .....	5 €
Kir royal (12cl) .....	11 €
Homemade Americano (10cl) .....	10 €
Martini vermouth (white ou red- 5cl) .....	6 €
The glass of coteau x de l'Aubance (sweet) (10cl) .....	6 €
Whiskies.....Aberlour 4cl 9 € .....Nikka Coffey ..... 4cl 13 €	
Gins.....Tanqueray 4cl 9 € .....Vodka Smirnoff ..... 4cl 9 €	
Rums .....Diplomatico 4cl 9 € .....Dictator 12 years..... 4cl 13 €	

## THE DRINKS

Draft beer Ginette blond organic .....	25cl 4,5 € .. 50cl 8,50 €
non-alcoholic beer(33cl) .....	6 €
Singha (Thai beer - 33cl) .....	6 €
Pietra (Corsica beer - 33cl) .....	7 €
Orangina (25cl), Coca Cola, Coca Zéro, La French Tonic bio, Limonade, Plancoët intense(33cl) .....	5,0 €
syrup supplement .....	0,50 €
Fruit juice / Nectar orange, apple, tomato (25cl) .....	4,50 €
Plancoët sparkling/ Plancoët .....	11 € .. 50cl 4 €

## COCKTAILS

Le grand ti punch (Agricol rum 5cl, green lemon, sugar) .....	9 €
Honey moon (Arranged rum 4cl, prosecco, orange) .....	10 €
Mamina's cocktail (Rum, exo juice, mint, strawberry syrup).....	10 €
Mojito (Rum 4cl Havana, lime, fresh mint, sparkling water) .....	10 €
Aromatic Mojito (mango or raspberry) .....	12 €
Martini royal (White Martini 4cl, ice, champagne, lime) .....	10 €
Spritz (Apérol or St Germain 4cl, Prosecco, sparkling water) .....	10 €
Moscow Mule(Vodka 4cl, ginger beer, lime) .....	10 €
Caïpirinha (cachaça 4cl, lime, brown sugar) .....	10 €
Pina colada (4cl Rum, pineapple,coconuts milk) .....	10 €

## COCKTAILS WITHOUT ALCOHOL

The "I'm not drinking tonight" cocktail.....	7 €
(exotic fruit juice, fresh mint, strawberry syrup)	
"alcohol-free"mojito(lemon, fresh mint, sugar, sparkling water) .....	7 €
Aromatic alcohol free Mojito (mango or raspberry).....	9€
Detox water (cucumber, mint, lemon, sparkling water) .....	7 €

## HOT DRINKS

Café.....	expresso 2,5€   double 4€   décaféiné 3€
Thés, infusions .....	3,50 €
Café viennois .....	5 €
Irish coffee .....	10 €

## DIGESTIVES

Armagnac, Cognac, Calvados, Get 27, Rhum miel, Amaretto, Baileys, Menthe pastille, Diplomatico, Poire william's.....	4cl : 9 €
Irish coffee .....	10 €

## WHITE WINES

37,5cl 75cl

### Loire

La Chambaudière, Bruno Cormerais .....	23 €
AOP Muscadet	
Chinon Cuvée blanche, Charles pain .....	31 €
AOP Chinon	
Domaine de Bigonneau .....	20 € .. 33 €
AOP Quincy	
Cheverny le portail .....	29 €
AOP Cheverny	

### sweet wine

Domaine des Rochelles ORGANIC.....	31 €
AOP Coteaux de l'Aubance	

### Languedoc

"Vallongues", Chateaux des Estanilles ORGANIC.....	33 €
AOP Faugères blanc - bio	

### Bourgogne

Chardonnay Talmard AOP Mâcon .....	35 €
Chablis Village Domaine Grossot AOP ORGANIC.....	54 €
Pouilly Fuissé pastoral F chagnoleau AOP POUILLY FUISSE ORGANIC.	75 €

## RED WINES

37,5cl 75cl

### Loire

CHINON La Cuisine de ma Mère, Nicolas Grosbois AOP .....	33
BOURGEOUIL Lamé Deslile Boucard, Cuvée Prestige AOP.....	27 €
SAUMUR CHAMPIGNY Y.Lambert AOP ORGANIC .....	21€..... 33 €
CHEVERNYrougeDom du Portail AOP .....	29 €
Menetou salon, Domaine du Lorient AOP .....	41 €

### Languedoc Roussillon

"Le rouge d'Adé", Clos Aguillem .....	24 €
IGP St Guilhem le désert	
"Vallongues", Chateaux des Estanilles .....	35 €
AOP Faugères rouge - bio	

### Rhône

Côtes du Rhône Mistral, Domaine Ferrand AOP .....	29 €
AOP	
Croze Hermitage, Cuvée Laurent Dom Combiér AOP Organic 27 € ...	43 €
St Joseph Domaine RO-REE Domaine Cheze AOP .....	53€

### Burgundy

Domaine des As, Maxime Grenot .....	36 €
AOC Bourgogne pinot noir	
Domaine Garrey, Hubert Garrey .....	69 €
AOP Mercurey vieilles vignes	

### Bordeaux

Chateau du Cavalier AOP Blaye .....	29 €
Chateau Tour Bicheau AOP Graves .....	34 €
Dada de Rouillac AOP Pessac Leognan .....	27 € .. 47 €

## PINK WINES

50cl 75cl

Après Plage Château Tour Saint-Honoré.....	24 €
IGP Var-	
Cru Classé "Saint-M",Château Saint-Maur .....	25 € ..37 €
AOP Côtes de Provence	

## CHAMPAGNES

75cl

Bergère Champagne Brut Cuvée réserve .....	70 €
Moët & Chandon brut .....	89 €
Billecard Salmon brut réserve.....	89 €
Billecard Salmon rosé .....	120 €

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