

CANOA

■ BAR - COCKTAILS - GLACES - BRASSERIE ■

STARTERS

SEA SIDE

House-smoked salmon, grilled buckwheat tabbouleh with Oriental flavors, and citrus cream	15.90€
Sesame-crusting tuna tataki Wasabi guacamole with kiwi, watermelon, and coriander salsa	13.90€
Tuna tartare with Asian flavors and kaffir lime	12.90€
Homemade fish and shellfish terrine with island flavors and a revisited Creole sauce	11.50€

LAND SIDE

Homemade marbled duck foie gras with blackberries-red onion chutney and Kampot pepper	17.50€
Duck terrine with a marbled candied fruit center with Vendée Troussepinette (a traditional local liqueur)	11.50€
Homemade fresh goat cheese mousse with herbs served with a strawberry-watermelon-ginger coulis and Serrano ham	11.90€
Burrata on an herb crumble, with a tomato-watermelon tartare and a strawberry coulis infused with fennel freshness	13.50€

SALADS

Caesar salad (Crispy lettuce, sun-dried tomatoes, smoked paprika marinated chicken breast, garlic croutons, parmesan shavings, Caesar dressing)	16.00€
Warm goat cheese salad (Salad, sun-dried tomatoes, warm goat cheese with honey)	15.90€
Vegetarian Salad (Salad, sun-dried tomatoes, seasonal crudités, buckwheat tabbouleh with Oriental flavors, tomato-watermelon tartare with a strawberry coulis)	15.50€

SEAFOOD

Seafood platter (3 oysters, 3 langoustines, pink shrimp, and whelks)	21.90€
Oysters from La Guittière n°3 By 6 : 10.90€ - by 9 : 15.50€ - by 12 : 20.90€	
Langoustines by 6 : 10.90€ - by 9 : 15.90€	
Pink shrimp 200g	11.90€
Whelks	9.90€

MUSSLES WITH FRIES

(subject to availability)

Mussels in white wine sauce	14.90€
Mussels in cream sauce	15.50€
Mussels with Roquefort cheese sauce	15.90€
Mussels with chorizo	16.20€

FISH FROM OUR SHORES

Hake fillet on a wheat risotto with seasonal vegetables virgin sauce with tomatoes, corn, and tarragon-infused celery	16.90€
Monkfish tail chorizo sauce, yellow rice, bell peppers	21.90€
Small squid in parsley garlic sauce with baby potatoes	20.90€
Scallops with saffron curry sweet potato emulsion, mango-piquillo virgin sauce, lime, and seasonal vegetables	24.90€

OUR TARTARES AND TATAKIS

Tuna tartare prepared with Asian flavors and kaffir lime served with fries and green salad	18.50€
Hand-chopped VBF beef tartare, served with fries and green salad	19.00€
Sesame-crusting tuna tataki wasabi-guacamole with kiwi-watermelon-coriander salsa, served with fries and green salad	19.90€

CANOA MENU - 28.00€

Homemade fish and shellfish terrine with island flavors and a revisited Creole sauce	--or--
Duck terrine with a marbled candied fruit center flavored with Vendée Troussepinette (local liqueur)	--or--
Homemade fresh goat cheese mousse with herbs served with a strawberry-watermelon-ginger coulis and Serrano ham	*****
Hake fillet on a wheat risotto with seasonal vegetables Vierge sauce with tomatoes, corn, and tarragon-infused celery	--or--
VBF beef cut with pepper sauce, served with fries and green salad	--or--
Slow-cooked pork belly with rum, honey, and spices, served with fries and green salad	*****
Plate of three aged cheeses with green salad	--or--
Chocolate cake with a homemade salted caramel center, served with vanilla-infused custard	--or--
Bowl of fresh seasonal fruits, fromage blanc, honey, and homemade granola	--or--
Strawberry tiramisu with tonka bean	

EVASION MENU - 42.50€

Seafood platter (2.50€ EXTRA) (3 oysters, 3 langoustines, pink shrimp, and whelks)	--or--
Homemade marbled duck foie gras with blackberry-red onion chutney and Kampot pepper	--or--
Tuna tartare with Asian flavors and kaffir lime	*****
Scallops with saffron curry sweet potato emulsion, mango-piquillo virgin sauce, lime, and seasonal vegetables	--or--
Monkfish tail with chorizo sauce, yellow rice, and bell peppers	--or--
French duck breast with honey and rosemary sauce Madagascar pepper, and seasonal vegetables	*****
Plate of three aged cheeses with green salad	--or--
Homemade chocolate cake with a salted caramel center, served with vanilla-infused custard	--or--
Homemade fresh pineapple carpaccio with a scoop of vanilla ice cream	--or--
Rum baba with a scoop of rum-raisin ice cream	

CHILDREN'S MENU

(Up to 10 yo)

9.90€

Ham with fries	ou
Chicken breast with fries	ou
Baby mussels in white wine sauce with fries (subject to availability)	*****
Children's ice cream	

DAILY MENU - 17.90€

Served only at lunch from Monday to Friday excluding public holidays and bridge days (details on chalboard)
STARTER/MAIN COURSE
or
MAIN COURSE/DESSERT

Any changes to the menu will result in an "à la carte" charge.

We are open until mid-November.

Late service available.

Remember to book in advance!

02 51 96 91 34

SPECIALITIES

The Trilogy of Flavors from Around the World (Homemade smoked salmon, sesame-crusting tuna tataki with kiwi-watermelon-coriander salsa, and tuna tartare with Asian flavors and kaffir lime)	22.90€
Homemade paella, reimagined in our own style (Monkfish tail, squid, wild shrimp, scallops, mussels, chorizo sauce, yellow rice, and bell peppers)	24.90€
The Canoa Plate (subject to availability) (Mussels in white wine sauce, fries, fish terrine and homemade smoked salmon, oysters, langoustines, pink shrimp, and whelks)	25.00€
The Warm Vegetable Plate (Wheat risotto with seasonal vegetables, potatoes, saffron curry sweet potato emulsion, and seasonal vegetables)	15.50€

Fries plate	4.00€
Green salad	3.50€
Vegetables plate	4.50€

MEATS

The Canoa Homemade Burger, served with fries and green salad (Bread, VBF butcher's beef patty, tomatoes, caramelized onions, pickled gherkins, mozzarella, and Canoa-style burger sauce)	16.90€
VBF beef cut Pepper sauce, fries, and green salad	18.50€
VBF Rib-eye steak (300gr) Roquefort sauce, fries, and green salad	28.90€
Slow-cooked pork belly with rum, honey, and spices, Rum, honey, and spices, served with fries and green salad	16.90€
French duck breast with honey and rosemary sauce Madagascar pepper, served with seasonal vegetables	22.90€

Fries plate	4.00€
Extra pepper sauce or Roquefort sauce	2.00€

All our sauces are homemade

CHEESES

A selection of aged cheeses chosen by Xavier Thuret, Best Craftsman of France - Fromager (Cheese Maker). Our goat cheese comes from Les Herbiers (Vendée).

Plate of three aged cheeses, green salad, and its discovery condiment	9.90€
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DESSERTS

Bowl of fresh seasonal fruits, fromage blanc, honey, and homemade granola	8.00€
Strawberry tiramisu with tonka bean	8.00€
Homemade chocolate cake with a salted caramel center, served with vanilla-infused custard	8.50€
Homemade fresh pineapple carpaccio with a scoop of vanilla ice cream	8.50€
Rum baba with a scoop of rum-raisin ice cream	8.90€
Gourmet* coffee	8.50€
Gourmet* tea (Dammann)	9.50€
Gourmet* mint tea (Dammann)	9.90€
Gourmet plate (selection of small desserts)	6.90€
Gourmet* mojito	14.50€

*(served with a selection of small desserts)

All our desserts are made in-house.
Ask us for our ice cream menu!