15.50€

16.90€ House-made marbled duck foie gras and its mango-hibiscus chutney Duck terrine with a marbled heart of candied fruits 11.50€ with Troussepinette de Vendée

House-made fresh goat cheese mousse with herbs 11.50€ and its tomato and watermelon coulis with a touch of freshness from fennel and Serrano ham

Burrata on a herb crumble 13.50€ and its tomato and watermelon gazpacho, basil pesto

### SALADS

Caesar Salad 15.90€ (Salad, sun-dried tomatoes, marinated chicken breast with smoked paprika, garlic croutons, Parmesan shavings, Caesar dressing) Warm goat cheese salad 15.50€ (Salad, sun-dried tomatoes, warm goat cheese medallions with honey) Vegetarian salad (Salad, sun-dried tomatoes, seasonal raw vegetables, wheat tabbouleh with roasted coconut, tomato and watermelon coulis, and pesto)

Seafood platter 21.90€ (3 oysters, 3 langoustines, pink shrimps, and whelks) Guittière oysters n°3 by 6: 10.90€ - Par 9: 15.50€ - Par 12: 20.90€ langoustines by 6: 10.90€ - Par 9: 15.90€ Pink shrimps 200g 10.50€ 9.90€ Whelks

# MUSSELS AND FRIES

(depending on availability)

Sailor-style mussels 13.90€ 14.90€ Creamy mussel Mussels with Roquefort cheese 15.90€ Mussels with chorizo 16.20€

### FISH FROM OUR COASTS

Hake fillet on wheat risotto with vegetables, with tomato-fennel virgin sauce infused with basil Monkfish tail with chorizo sauce, saffron rice, 21.90€ and peppers Baby squid with garlic and parsley 19.90€ and baby potatoes

Scallops and their emulsion 24.90€ with sweet potato curry and ime-passion fruit virgin sauce, with seasonal vegetables

### DUR TARTARES AND TATAKIS

Prepared tuna tartare Asian flavors and kaffir lime, served with fries and green salad Prepared VBF (French Beef) beef tartare 17.90€ Hand-cut, served with fries and green salad Tuna tataki ceviche-style with raspberry, 19.90€



### **CANOA MENU - 28.00€**

Homemade fish and shellfish terrine, with island flavors and revisited Creole sauce

Duck terrine with its marbled heart of candied fruits in Troussepinette de Vendée

House-made fresh goat cheese mousse with herbs and its tomato and watermelon coulis infused with fennel freshness and Serrano ham

Hake fillet on wheat risotto with baby vegetables, tomato-fennel virgin sauce infused with basil

VBF (French Beef) beef steak with pepper sauce, fries and green salad

Low-temperature cooked pork belly, rum, honey, and spices, served with fries and green salad

Plate of three refined cheeses and its green salad

Homemade chocolate cake and its vanilla-scented custard

House-made fresh fruit salad --OR--

Tiramisu with Vendée liqueur

EVASION MENU - 42.50€

Seafood platter (SUPPLEMENT 2.50€)

(3 oysters, 3 langoustines, pink shrimps, and whelks)

House-made marbled duck foie gras

and its mango-hibiscus chutney

Tuna tartare with Asian flavors and kaffir lime

Scallops and their sweet potato curry emulsion

and ime-passion fruit virgin sauce, with seasonal vegetables

Monkfish tail with chorizo sauce, saffron rice, and peppers

French duck fillet,

honey and rosemary sauce with Madagascar pepper

and seasonal vegetables

Plate of three refined cheeses, green salad

Homemade chocolate cake

and its vanilla-scented custard

Homemade fresh pineapple carpaccio

and its vanilla ice cream

Rum baba and its rum-raisin ice cream

CHILDREN'S MENU (Up to 10 YO)

Ham, fries

Chicken breast, fries

Baby sailor-style mussels, fries (depending on availability)

Children's ice cream

### **DAILY MENU - 17.90€**

Served only at lunchtime from Monday to Friday except bank holidays and public holidays (See blackboard)

STARTER/MAIN COURSE MAIN COURSE/DESSERT

Any change in each menu results in à la carte pricing.

We are open

until mid-November. Late service. Don't forget to reserve! 02 51 96 91 34



### THE SPECIALTIES

The Trilogy of World Flavors
(House-smoked salmon, tuna tataki ceviche-style with raspberry, tuna tartare with Asian flavors and kaffir lime) 22.90€

Our own revisited homemade paella 24.90€ (Monkfish tail, squid, wild shrimp, scallops, mussels, chorizo sauce, saffron rice, and peppers)

The Canoa Plate (depending on availability) 25.00 (Sailor-style mussels, fries, fish terrine, house-smoked salmon, and 25.00€

The Warm Vegetable Plate 15.50€ (Wheat risotto with baby vegetables, potatoes, sweet potato curry emulsion, and seasonal vegetables)

Plate of fries	4.00€
Green salad	3.50€
Plate of vegetables	4.50€

### MEATS

The Canoa's homemade burger, fries, green salad 16.50€ (Bun, VBF butcher's minced steak, tomatoes, caramelized onions, pickles, mozzarella, Canoa-style burger sauce)

VBF (French Beef) beef steak 17.90€ Pepper sauce, fries, green salad

VBF ribeye steak (300gr) 27.90€ Roquefort sauce, fries, and green salad

Low-temperature cooked pork belly,
Rum, honey, and spices, served with fries and green salad 16.90€ French duck fillet, 22.90€

Honey and rosemary sauce with Madagascar pepper, seasonal vegetables

Plate of fries 4.00€ Pepper or Roquefort sauce supplement 2.00€

All our sauces are homemade

## CHESES

Refined cheeses selected by Xavier Thuret, Best Craftsmanship of France Cheese Maker. Our goat cheese comes from Les Herbiers (Vendée).

Plate of three refined cheeses, 9.50€ Green salad with its discovery condiment

### DESSERTS

Tiramisu with Vendée liqueur	7.90€
House-made chocolate cake and its vanilla-scented custard	8.50€
House-made fresh fruit salad	7.50€
House-made fresh pineapple carpaccio and its scoop of vanilla ice cream	8.50€
Rum baba and its 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	6.90€
Gourmet mojito	14.50€

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

fries and green salad