

STARTERS

SEA

Home-smoked salmon, Wheat tabbouleh with roasted coconut and citrus cream	15.50€
TTuna tataki ceviche-style with raspberry	13.90€
Tuna tartare with Asian flavors and kaffir lime	12.90€
house-made fish and shellfish terrine with island flavors and revisited Creole sauce	11.50€

LAND

House-made marbled duck foie gras and its mango-hibiscus chutney	16.90€
Duck terrine with a marbled heart of candied fruits with Troussepinette de Vendée	11.50€
House-made fresh goat cheese mousse with herbs and its tomato and watermelon coulis with a touch of freshness from fennel and Serrano ham	11.50€
Burrata on a herb crumble and its tomato and watermelon gazpacho, basil pesto	13.50€

SALADS

Caesar Salad (Salad, sun-dried tomatoes, marinated chicken breast with smoked paprika, garlic croutons, Parmesan shavings, Caesar dressing)	16.50€
Warm goat cheese salad (Salad, sun-dried tomatoes, warm goat cheese medallions with honey)	15.90€
Vegetarian salad (Salad, sun-dried tomatoes, seasonal raw vegetables, wheat tabbouleh with roasted coconut, tomato and watermelon coulis, and pesto)	14.90€

SEA FOOD

Seafood platter (3 oysters, 3 langoustines, pink shrimps, and whelks)	21.90€
Guithière 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€
Whelks	9.90€

MUSSELS AND FRIES (depending on availability)

Sailor-style mussels	13.90€
Creamy mussel	14.90€
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	16.50€
Monkfish tail with chorizo sauce, saffron rice, and peppers	21.90€
Baby squid with garlic and parsley and baby potatoes	19.90€
Scallops and their emulsion with sweet potato curry and ime-passion fruit virgin sauce, with seasonal vegetables	24.90€

OUR TARTARES AND TATAKIS

Prepared tuna tartare Asian flavors and kaffir lime, served with fries and green salad	18.90€
Prepared VBF (French Beef) beef tartare Hand-cut, served with fries and green salad	18.50€
Tuna tataki ceviche-style with raspberry, fries and green salad	19.90€

CANOA

■ BAR - COCKTAILS - GLACES - BRASSERIE ■

CANOA MENU - 28.00€

Homemade fish and shellfish terrine, with island flavors and revisited Creole sauce --OR-- Duck terrine with its marbled heart of candied fruits in Troussepinette de Vendée --OR-- 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 --OR-- VBF (French Beef) beef steak with pepper sauce, fries and green salad --OR-- Low-temperature cooked pork belly, rum, honey, and spices, served with fries and green salad	*****
Plate of three refined cheeses and its green salad --OR-- Homemade chocolate cake and its vanilla-scented custard --OR-- 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) --OR-- House-made marbled duck foie gras and its mango-hibiscus chutney --OR-- Tuna tartare with Asian flavors and kaffir lime	*****
Scallops and their sweet potato curry emulsion and ime-passion fruit virgin sauce, with seasonal vegetables --OR-- Monkfish tail with chorizo sauce, saffron rice, and peppers --OR-- French duck fillet, honey and rosemary sauce with Madagascar pepper and seasonal vegetables	*****
Plate of three refined cheeses, green salad --OR-- Homemade chocolate cake and its vanilla-scented custard --OR-- Homemade fresh pineapple carpaccio and its vanilla ice cream --OR-- Rum baba and its rum-raisin ice cream	

CHILDREN'S MENU

(Up to 10 YO)

9.90€

Ham, fries OR Chicken breast, fries OR Baby sailor-style mussels, fries (depending on availability)	*****
Children's ice cream	

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

Bon Appétit

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 (Monkfish tail, squid, wild shrimp, scallops, mussels, chorizo sauce, saffron rice, and peppers)	24.90€
The Canoa Plate (depending on availability) (Sailor-style mussels, fries, fish terrine, house-smoked salmon, and seafood)	25.00€
The Warm Vegetable Plate (Wheat risotto with baby vegetables, potatoes, sweet potato curry emulsion, and seasonal vegetables)	15.50€

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

MEATS

The Canoa's homemade burger, fries, green salad (Bun, VBF butcher's minced steak, tomatoes, caramelized onions, pickles, mozzarella, Canoa-style burger sauce)	16.90€
VBF (French Beef) beef steak Pepper sauce, fries, green salad	18.50€
VBF ribeye steak (300gr) Roquefort sauce, fries, and green salad	27.90€
Low-temperature cooked pork belly, Rum, honey, and spices, served with fries and green salad	16.90€
French duck fillet, Honey and rosemary sauce with Madagascar pepper, seasonal vegetables	22.90€

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

All our sauces are homemade

CHEESES

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, Green salad with its discovery condiment	9.50€
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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 !