

## STARTERS

### FROM THE SEA

Smoked Salmon, semolina tabbouleh with dill and curry, citrus cream and lemon pearls **15,90 €**

Fish Rillettes with saffron curry, kaffir lime and pomegranate **11,90 €**

Gratinated Razor Clams & Baby Squid, with parsley butter, mashed potatoes with honey and hazelnuts, grilled pepper salad **15,90 €**

### FROM THE LAND

Duck Foie Gras Duo with smoked duck breast and panna cotta, red onion & fig chutney with Madagascar pepper **17,90 €**

Pulled Beef with raisins and Madeira wine, served with beetroot ketchup **11,90 €**

Cream of Vendée Moquette Beans, with dried pork (guanciale) crisp and parmesan **11,50 €**

## VEGETARIAN OPTIONS

Warm Goat Cheese Salad, with mixed greens, sun-dried tomatoes, honey-glazed goat cheese crottins **16,00 €**

Warm Vegetarian Plate, mashed potatoes with honey and hazelnuts, mushrooms, smoked paprika parsnip emulsion, seasonal vegetable risotto **15,90 €**

## SEAFOOD

Oysters from *La Guittière* n°3  
6 pieces : 10,90€ / 9 pieces : 15,50€ / 12 pieces : 20,90€

## FISH DISHES

Scallops with homemade lobster ravioli, lobster bisque with Tonka bean and white port, and seasonal vegetables **24,90 €**

Baby Squid in Parsley Butter, mashed potatoes with honey and hazelnuts **20,90 €**

Hake Fillet with hibiscus red butter and homemade risotto **16,90 €**

Cod Loin with rich duck & foie gras sauce, and mashed potatoes with honey and hazelnuts **22,90 €**

## HOUSE SPECIALTIES

Royal Risotto: wild prawn, cod loin, baby squid, and scallop with hibiscus red butter **24,90 €**

Fusion of Flavours: duck foie gras with house-smoked duck breast, house-smoked salmon, pulled beef with raisins and Madeira **22,90 €**

## SIDE DISHES

French Fries **4,00 €**  
Green Salad **3,50 €**  
Vegetable Plate **4,50 €**

# CANOA

■ BRASSERIE - BAR - COCKTAILS - GLACES ■

### CANOA MENU - 29,50 €\*

Homemade Fish Rillettes with saffron curry, kaffir lime and pomegranate

or

Pulled Beef with raisins and Madeira wine, served with beetroot ketchup

or

Cream of Vendée Moquette Beans, with dried pork (guanciale) crisp and parmesan

Hake Fillet with hibiscus red butter and homemade risotto

or

Butcher's Cut (French beef), with forest mushroom sauce, caramelized shallots, sautéed mushrooms and baby potatoes

or

Pork Tenderloin (EU origin), slow-cooked with honey-mustard sauce infused with fresh tarragon, served with mashed potatoes with honey and hazelnuts

Plate of Three Matured Cheeses, green salad and a discovery condiment

or

Chocolate Shortbread Verrine with homemade peanut butter mousse

or

Fresh Fruit Salad

or

Homemade Chocolate Cake with a salted caramel core and vanilla crème anglaise

\*Drinks not included

### ÉVASION MENU - 44,50 €\*

6 Oysters No. 3 from *La Guittière*

or

Homemade Smoked Salmon, semolina tabbouleh with dill and curry, citrus cream and lemon pearls

or

Duck Foie Gras Duo with house-smoked duck breast, panna cotta, red onion and fig chutney with Madagascar pepper

or

Gratinated Razor Clams & Baby Squid with parsley butter, mashed potatoes with honey and hazelnuts, and grilled pepper salad

Scallops with homemade lobster ravioli, lobster bisque with Tonka bean and white port, and seasonal vegetables

or

Cod Loin, with rich duck and foie gras sauce, and mashed potatoes with honey and hazelnuts

or

French Duck Breast Fillet, red berry sauce with "Troussepinette" from Vendée, and seasonal vegetables

Plate of Three Matured Cheeses, green salad and a discovery condiment

or

Rum Baba with a scoop of rum-raisin

or

Crème Brûlée with Tonka bean

or

Homemade Chocolate Cake with a salted caramel core and vanilla crème anglaise

\*Drinks not included

### CHILDREN'S MENU - 10,90 €\*

UP TO 10 YEARS OLD

Minced beef steak with fries

or

Hake with fries

Children's ice cream

\*Drinks not included

Any change to the set menu will be considered à la carte.

We are open until  
November 11

Late service available

Don't forget to book!  
**+33 2 51 96 91 34**

Bon  
Appétit

## MEAT DISHES

Vendée Burger: bun, French minced beef patty, crispy dried pork, tomatoes, red onions, pickled gherkins, "misotte" from Vendée, moquette bean cream, French fries, and green salad **16,90 €**

Butcher's Cut (French beef): forest mushroom sauce, caramelized shallots, sautéed mushrooms and baby potatoes **18,90 €**

Pork Tenderloin (EU origin): slow-cooked, with honey and mustard sauce, infused with fresh tarragon, served with mashed potatoes with honey and hazelnuts **17,90 €**

Beef Tartare (French beef): hand-cut and seasoned, served with French fries and green salad **19,90 €**

Duck Breast Fillet (French origin): red berry sauce with "Troussepinette" (a local Vendée wine), and seasonal vegetables **22,90 €**

Extra sauce **2,00 €**

All our sauces are homemade

## CHEESES

Matured Cheeses selected by *La Fromagerie Cottage* in Jard-sur-Mer (Vendée), by Clément Sauval

Plate of three aged cheeses, served with green salad and a discovery condiment **9,90 €**

## DESSERTS

Chocolate shortbread verrine with homemade peanut butter mousse **8,00 €**

Fresh fruit salad **7,90 €**

Homemade chocolate cake with a salted caramel core, served with vanilla crème anglaise **8,50 €**

Crème brûlée with Tonka bean **8,50 €**

Rum Baba with a scoop of rum-raisin **8,90 €**

Gourmet Coffee **8,50 €**

Gourmet Tea (Dammann) **9,50 €**

Fresh Mint Gourmet Tea **9,90 €**

Gourmet Dessert Plate **6,90 €**

Gourmet Mojito (4 cl of rum) **14,50 €**

## ASK US FOR THE ICE CREAM MENU!

All our small breads are baked by *Pense au Pain* in Jard-sur-Mer, Vendée.

SERVICE INCLUDED – ALL PRICES VAT INCLUDED