CANOA

■ BRASSERIE - BAR - COCKTAILS - GLACES ■

STARTERS

House-smoked salmon, spiced Middle Eastern couscous, citrus cream and lemon pearls — **15,90 €**

House-smoked fish rillettes with dill and pomegranate — **11,90 €**

Sesame beef tataki, poached oyster with Asian flavours, wakame seaweed and "Crying Tiger" sauce — **15,90 €**

House-made duck foie gras with smoked duck breast, red onion chutney and figs with Madagascar pepper — **17,90 €**

Shredded rabbit with wholegrain mustard and beetroot ketchup — **11,90 €**

Creamy pumpkin soup, burrata cream and crispy guanciale — **11,50 €**

VEGETARIAN DISHES

Warm goat's cheese salad: mixed leaves, sun-dried tomatoes, warm goat's cheese with honey — **16,50 €**

Warm vegetarian plate: mashed potatoes with black garlic, mushrooms, parsnip foam, Middle Eastern spiced couscous and seasonal autumn vegetables — **15,90 €**

OYSTERS FROM LA GUITTIÈRE

(No. 3 oysters) 6 : 10,90€ / 9 : 15,50€ / 12 : 20,90€

FISH & SEAFOOD

Scallops with house-made lobster ravioli, lobster bisque with tonka bean and white port, served with seasonal autumn vegetables — **24,90 €**

Baby squid with garlic and parsley, served with black garlic mashed potatoes — **20,90 €**

Pollock fillet with preserved lemons and black olives, tagine-style, served with seasonal autumn vegetables and Middle Eastern spiced couscous — **17,50 €**

Sea bass fillet with a shellfish, dill and Noilly Prat cream sauce, served with seasonal autumn vegetables — **24,90 €**

HOUSE SPECIALITIES

Royal Seafood Tagine: pollock, wild prawn, baby squid and scallop, served with Middle Eastern spiced couscous — **26,90 €**

Fusion of Flavours : house-made duck foie gras with smoked duck breast, house-smoked salmon, shredded rabbit with wholegrain mustardand beef tataki with "Crying Tiger" sauce — **24,90 €**

French fries	**4,00 €**	Seasonal vegetables	**4,50 €**
Green salad	**3,50€**		

CANOA MENU - 29,50 € (1)

House-smoked fish rillettes with dill and pomegranate
or
Shredded rabbit with wholegrain mustard and beetroot ketchup
or
Creamy pumpkin soup, burrata cream and crispy guanciale

Pollock fillet with preserved lemons and black olives, tagine-style, served with seasonal autumn vegetables and Middle Eastern spiced couscous
or
Guinea fowl supreme – *F.O.*(2), slow-cooked at low temperature, wild mushroom sauce, black garlic mashed potatoes and mushrooms
or
French beef steak - *F.B.*(3), shallot sauce with Espelette pepper and tarragon, confit shallots, sautéed mushrooms and baby potatoes

Selection of three mature cheeses, green salad and a chef's condiment
or
Tiramisu with Vendée coffee liqueur (Kamok Maison Vrignaud)
or
Caramelised apples on a bed of homemade crumble, served with vanilla ice cream
or
Homemade chocolate cake with a salted butter caramel centre, served with vanilla custard

(1) Drinks not includeds

EVASION MENU - 44,50 € (1)

6 No. 3 oysters from La Guittière
or
House-smoked salmon, Middle Eastern spiced couscous, citrus cream and lemon pearls
or
House-made duck foie gras with smoked duck breast, red onion chutney and figs with Madagascar pepper
or
Sesame beef tataki, poached oyster with Asian flavours, wakame seaweed and "Crying Tiger" sauce

Scallops with house-made lobster ravioli, lobster bisque with tonka bean and white port, served with seasonal autumn vegetables
or
Sea bass fillet with a shellfish, dill and Noilly Prat cream sauce, served with seasonal autumn vegetables
or
French duckling fillet, raspberry and foie gras sauce with Madagascar pepper, served with seasonal autumn vegetables

Selection of three mature cheeses, green salad and a chef's condiment
or
Rum baba with rum & raisin ice cream
or
Tonka bean crème brûlée
or
Vendée gâche French toast, vanilla ice cream and homemade salted butter caramel (Gâche from *Pense au Pain* bakery in Jard-sur-Mer)

(1) Drinks not includeds

KIDS' MENU - 10,90 € (1)

FOR CHILDREN AGED 10 AND UNDER

Beef burger patty with French fries
ou
Pollock fillet with French fries

Kids' ice cream

(1) Drinks not includeds

Any changes to the set menus will result in dishes being charged at à la carte prices

We are open until mid-November

Late dining available

Booking recommended!

02 51 96 91 34

Bon Appétit

SERVICE INCLUDED
ALL PRICES INCLUDE VAT
***F.O.*(2): FRENCH ORIGIN**
***F.B.*.(3): FRENCH BEEF**

Conception graphique : Yespub

MEAT DISHES

Vendée Burger - *F.B.*(3) : bun, beef patty, crispy bacon, tomatoes, red onions, pickled gherkins and Misotte de Vendée cheese, our signature burger sauce, French fries and green salad — **17,50 €**

French beef steak - *F.B.*(3) : shallot sauce with Espelette pepper and tarragon, confit shallots, sautéed mushrooms and baby potatoes — **19,50 €**

Guinea fowl supreme - *F.O.*(2) : slow-cooked at low temperature, wild mushroom sauce, black garlic mashed potatoes and mushrooms — **17,90 €**

Beef tartare - *F.B.*(3) : hand-cut and freshly prepared, served with French fries and green salad — **19,90 €**

French duckling fillet: raspberry and foie gras sauce with Madagascar pepper, served with seasonal autumn vegetables — **22,90 €**

Extra sauce (Wild mushroom sauce or shallot & Espelette pepper sauce) **2,00 €**

All our sauces are homemade.

CHEESES

A selection of mature cheeses from *La Fromagerie Cottage*, Jard-sur-Mer, Vendée (Clément Sauval).

Selection of three mature cheeses, green salad and a chef's condiment — **10,90 €**

DESSERTS

Vendée gâche French toast, vanilla ice cream and homemade salted butter caramel (Gâche from *Pense au Pain* bakery in Jard-sur-Mer) — **8,90 €**

Caramelised apples on a bed of homemade crumble, served with vanilla ice cream — **8,00 €**

Tiramisu with Vendée coffee liqueur (Kamok Maison Vrignaud) — **8,00 €**

Homemade chocolate cake with a salted butter caramel centre, served with vanilla custard — **8,50 €**

Tonka bean crème brûlée — **8,50 €**

Rum baba with rum & raisin ice cream — **8,90 €**

Gourmet coffee with a selection of mini desserts — **8,50 €**

Dammann tea with a selection of mini desserts — **9,50 €**

Fresh mint tea with a selection of mini desserts — **9,90 €**

Selection of mini desserts — **6,90 €**

Mojito with a selection of mini desserts (4 cl de rhum) — **14,50 €**

PLEASE ASK TO SEE OUR ICE CREAM MENU!

All our bread rolls are supplied by *Pense au Pain* bakery in Jard-sur-Mer, Vendée.