

STARTERS FROM THE SEA

House-made smoked salmon, oriental-style quinoa tabbouleh, beetroot hummus and lemon cream	15.90 €
House-made fish terrine with shellfish flavours, served with a Creole-style sauce	11.50 €
Albacore tuna tartare with Asian flavours and combava	12.90 €
Albacore tuna tataki with sesame, watermelon, pomegranate, coriander, wasabi guacamole and crying tiger sauce	13.90 €

FROM THE LAND

House-made marbled duck foie gras EU**, served with raspberry and hibiscus onion chutney, flavoured with smoked Yupanqui pepper	17.90 €
House-made pressed duck EU** and marbled duck heart with raisins & dried apricots, served with Vendée brioche	11.90 €
Tomato tartare with strawberry-watermelon gazpacho, creamy burrata with lime and chives	11.90 €
Burrata with herb crumble, tomato and watermelon tartare, and fresh fennel seed dressing	13.50 €

SALADS

Caesar Salad (lettuce, confit tomatoes, chicken fillet EU** marinated with smoked paprika, garlic croutons, parmesan shavings, Caesar dressing)	16.50 €
Warm Goat's Cheese Salad (lettuce, confit tomatoes, warm goat's cheese crottins with honey)	16.50 €
Vegetarian Salad (lettuce, confit tomatoes, seasonal vegetables, oriental-style quinoa tabbouleh, tomato and watermelon tartare, guacamole)	16.00 €

SEAFOOD

Seafood platter (3 oysters, 3 langoustines, pink shrimp and whelks)	21.90 €
La Guittière No. 3 oysters 6 : 10.90€ - 9 : 15.50€ - 2 : 20.90€	
Langoustines 6 : 10.90€ - 9 : 15.90€	
Pink shrimp 200g	11.90 €
Whelks	9.90 €

MUSSELS & FRIES (subject to availability)

Mussels marinière	14.90 €
Mussels with cream	15.50 €
Mussels with Roquefort	15.90 €
Mussels with chorizo	16.20 €

FISH

Hake fillet on a spelt risotto with baby vegetables, tomato and fennel vinaigrette, infused with mint	16.90 €
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Monkfish tail with chorizo sauce, yellow rice and peppers	21.90 €
Baby squid sautéed with parsley, served with baby potatoes	20.90 €
Scallops with passion fruit dressing, chives, lime zest, pomegranate, sweet potato espuma with coconut cream and ginger, served with seasonal vegetables	24.90 €

TARTARES & TATAKIS

Seasoned albacore tuna tartare with Asian flavours and combava, served with fries and green salad	19.00 €
Seasoned hand-cut French beef tartare FOB*, served with fries and green salad	19.90 €
Albacore tuna tataki with sesame, watermelon, pomegranate, coriander, wasabi guacamole and crying tiger sauce, served with fries and green salad	19.90 €

CANOA

■ BAR - COCKTAILS - GLACES - BRASSERIE ■

CANOA MENU - 29.50€

House-made fish terrine with shellfish flavours, Creole-style sauce --or-- House-made pressed duck EU** and marbled duck heart with dried fruits, Vendée brioche --or-- Tomato tartare with strawberry-watermelon gazpacho, creamy burrata with lime and chives ***** Hake fillet on spelt risotto with baby vegetables, tomato and fennel vinaigrette, mint infusion --or-- Cut of French beef FOB* with pepper sauce, fries and green salad --or-- Slow-cooked pork belly EU** with honey and spices, fries and green salad ***** Three-cheese selection with green salad --or-- Chocolate cake with salted butter caramel centre and vanilla custard --or-- Seasonal fruit bowl with fromage blanc, honey and granola --or-- Coffee Liqueur tiramisu (Kamok – Maison Vignaud)
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EVASION MENU - 42.50€

Seafood platter (2.50€ EXTRA) (3 oysters, 3 langoustines, pink shrimp and whelks) --or-- House-made marbled duck foie gras EU** with raspberry and hibiscus chutney, smoked Yupanqui pepper --or-- Albacore tuna tartare with Asian flavours and combava ***** Scallops with passion fruit dressing, chives, lime zest, pomegranate, sweet potato espuma with coconut cream and ginger, seasonal vegetables --or-- Monkfish tail with chorizo sauce, yellow rice and peppers --or-- French duck breast with citrus liqueur, rosemary and Nepalese timur pepper, sweet potato purée with coconut cream and ginger, seasonal vegetables ***** Three-cheese selection with green salad --or-- Chocolate cake with salted butter caramel centre and vanilla custard --or-- Fresh pineapple carpaccio with vanilla ice cream --or-- Rum baba with rum-raisin ice cream
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CHILDREN'S MENU (up to 10 years old)

10.90€

Ham EU** and fries or Chicken breast EU** and fries or Mussels marinière with fries (subject to availability) ----- Children's ice cream

Any changes to the set menu will be charged à la carte.
We are open until mid-November.
Late service available.
Please remember to book.

02 51 96 91 34

SPECIALTIES

WORLD FLAVOURS TRILOGY House-made smoked salmon, oriental-style quinoa tabbouleh, beetroot hummus and lemon cream, Albacore tuna tataki with sesame, watermelon,	24.90 €
OUR SIGNATURE PAILLA Monkfish tail, squid, wild prawns and scallops, with mussels, chorizo sauce, yellow rice and peppers	24.90 €
CANOA SEAFOOD PLATTER (subject to availability) Mussels marinière, fries, fish terrine, house-made smoked salmon and seafood selection	25.00 €
WARM VEGETARIAN DISH Spelt risotto with baby vegetables, baby potatoes and sweet potato espuma with coconut cream et gingembre, légumes du moment)	15.50 €

French fries	4.00€
Green salad	3.50€
Vegetable plate	4.50€

MEAT

Canoe burger with fries and green salad bun, French beef patty FOB*, tomatoes, onion confit, pickles, mozzarella, house sauce	17.50 €
Cut of French beef FOB* with pepper sauce, fries and green salad	19.50 €
Grilled rib steak FOB* 300g with Roquefort sauce, fries and green salad	28.90 €
Slow-cooked pork belly EU** with rum, honey and spices, served with fries and green salad	16.90 €
French duck breast with citrus liqueur, rosemary and Nepalese timur pepper, sweet potato purée with coconut cream and ginger, served with seasonal vegetables	22.90 €

Extra pepper or Roquefort sauce	2.00€
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All sauces are house-made

CHEESE

Selection of aged cheeses from Fromagerie Cottage (Jard sur Mer - Vendée- Clément Sauval).
Three-cheese platter, served with salad and garnish 10.90€

DESSERTS

Seasonal fresh fruit bowl with fromage blanc, honey and granola	8.00 €
Coffee liqueur tiramisu (Kamok – Maison Vignaud)	8.00 €
House-made chocolate cake with a salted butter caramel centre, served with vanilla custard	8.50 €
Fresh pineapple carpaccio with vanilla ice cream	8.50 €
Baba au rhum et sa boule de glace rhum-raisins	8.90 €
Gourmet coffee	8.50 €
Gourmet tea	9.50 €
Gourmet mint tea	9.90 €
Dessert sampler	6.90 €
Gourmet mojito	14.50 €

Ask for our ice cream menu !

All our bread rolls come from the bakery
Pense au Pain (Jard-sur-Mer)

SERVICE INCLUDED – ALL PRICES ARE NET (TAX INCLUDED)
*VBF : French Origin Beef **UE : Union Européenne