

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 luna tartare with Asian flavours and kombava	12.90 €
Albacore luna 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 apricot, served with Vendée broche	11.90 €
Fresh herb goat's cheese mouss, strawberry and watermelon coulis with ginger, and Serrano ham	11.90 €
Burrata with herb crumble, tomato and watermelon tartare, and fresh fennel seed dressing	13.50 €

SALADS

Caesar Salad (lettuce, cañif tomatoes, chicken fillet EU** marinated with smoked paprika, garlic croutons, parmesan shaving, Caesar dressing)	16.00 €
Warm Goat's Cheese Salad (lettuce, cañif tomatoes, warm goat's cheese croutons with honey)	15.90 €
Vegetarian Salad (lettuce, cañif tomatoes, seasonal vegetables, oriental-style quinoa tabbouleh, tomato and watermelon tartare, guacamole)	15.50 €

SEAFOOD

Seafood platter (3 oysters, 3 langoustines, pink shrimp and whelks)	21.90 €
La Guiltière 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 spell risotto with baby vegetables, tomato and fennel vinaigrette, infused with mint	16.90 €
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 luna tartare with Asian flavours and kombava, served with fries and green salad	18.50 €
Seasoned hand-cut French beef tartare FOB*, served with fries and green salad	19.50 €
Albacore luna 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 - 28.90€

House-made fish terrine with shellfish flavours, Creole-style sauce

House-made pressed duck EU** and marbled duck heart with dried fruits, Vendée broche

Fresh herb goat's cheese mouss with strawberry and watermelon coulis and ginger, Serrano ham

Hake fillet on spell risotto with baby vegetables, tomato and fennel vinaigrette, mint infusion

Cut of French beef FOB* with pepper sauce, fries and green salad

Slow-cooked pork belly EU** with honey and spices, fries and green salad

Three-cheese selection with green salad

Chocolate cake with salted butter caramel centre and vanilla custard

Seasonal fruit bowl with fromage blanc, honey and granola

Coffee Liqueur framisu (Kamak - Maison Vignaud)

EVASION MENU - 42.50€

Seafood platter (2.50€ EXTRA)
(3 oysters, 3 langoustines, pink shrimp and whelks)

House-made marbled duck foie gras EU** with raspberry and hibiscus chutney, smoked Yupanqui pepper

Albacore luna tartare with Asian flavours and kombava

Scallops with passion fruit dressing, chives, lime zest, pomegranate, sweet potato espuma with coconut cream and ginger, seasonal vegetables

Monkfish tail with chorizo sauce, yellow rice and peppers

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

Chocolate cake with salted butter caramel centre and vanilla custard

Fresh pineapple carpaccio with vanilla ice cream

Rum baba with rum-raisin ice cream

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)
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Children's ice cream

DAILY MENU - 17.90€

Served all lunchtime only,
Monday to Friday, excluding
public holidays
(see blackboard)

Starter + Main Course
or
Main Course + Dessert

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



ALLERGEN MENU

SPECIALTIES

WORLD FLAVOURS TRILOGY

House-made smoked salmon, oriental-style quinoa tabbouleh, beetroot hummus and lemon cream, Albacore luna tataki with sesame, watermelon.

24.90 €

OUR SIGNATURE PAELLA

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

Spell risotto with baby vegetables, baby potatoes and sweet potato espuma with coconut cream and ginger, served with seasonal vegetables

15.50 €

French fries

4.00€

Green salad

3.50€

Vegetable plate

4.50€

MEAT

Canoa burger with fries and green salad
Sun, French beef patty FOB*, tomatoes, onion confit, pickles, mozzarella, house sauce

16.90 €

Cut of French beef FOB* with pepper sauce, fries and green salad

18.90 €

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€

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 framisu (Kamak - 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	7.50 €
Gourmet mint tea	9.90 €
Dessert sampler	6.90 €
Gourmet molito	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