

LA CABANE DE L'ÉCAILLER



OYSTERS

MARENNES D'OLÉRON Exceptionnal balance between sweet and salt subtil taste and unique delicacy.
Fines de Claire origins : MAISON BREUIL, PONTAC.

	BY 3	BY 6
FINES DE CLAIRE N°4 <small>SMALL</small>	€ 5,60	€ 10,80
FINES DE CLAIRE N°3 <small>MEDIUM</small>	7,20	14,00

HUÎTRES D'EXCEPTION

	BY 3	BY 6
ROYALE DAVID HERVÉ N°3 <small>MEDIUM</small> An oyster with a sweet and salty taste.	€ 9,60	€ 18,80
SPÉCIALE UTAH BEACH N°2 <small>LARGE</small> Grand cru oyster, ocean raised with a pulpy flesh, crisp with a nut and iodated taste.	9,60	18,80

CRUSTACEANS

	€
HALF LOBSTER EUROPEAN OR AMERICAN according to availability	24,90
LES LANGOUSTINES DEMOISELLE 8 pieces	19,90
HALF CRAB	11,50
PRAWNS 6 pieces	9,70

SHELLFISH

	€
DOG COCKLES 6 pieces	6,70
WHELKS FROM BAIE DE GRANVILLE 12 pieces	8,70

SEAFOOD PLATTERS

	€
ÉCAILLER 8 fines de Claire n°4, 2 dog cockles, 6 prawns, whelks	18,90
CRUSTACÉS half crab, 2 langoustines, 4 prawns, 2 dog cockles, whelks	25,90
OLÉRON 4 fines de Claire n°4, 4 fines de Claire n°3, half crab, 6 prawns, 2 dog cockles, whelks	29,90
MAREYEUR 6 fines de Claire n°4, 4 fines de Claire n°3, 1 Royale David Hervé n°3, 1 Utah Beach n°2, half crab, 1 langoustine, 8 prawns, 3 dog cockles, whelks	39,90
ROYAL HOMARD 6 fines de Claire n°4, 4 fines de Claire n°3, 1 Royale David Hervé n°3, 1 Utah Beach n°2, half lobster, 1 langoustine, 8 prawns, 3 dog cockles, whelks	44,90

BLACKBOARD : SEAFOOD

All our seafood platters are served with butter, rye bread, shallot flavour vinegar and mayonnaise.

CARTE ILE DE FRANCE (HORS PARIS ET PROVINCE)

ENTRÉES

GRILLED SARDINES with Guérande salt	€ 7,90
TUNA AND AVOCADO TARTARE mango and passion vinaigrette	8,50
FISH SOUP rouille sauce, crusts, grated emmental	7,00
PRAWNS AND PINK SEA BREAM NEMS sweet-and-sour sauce	8,90
CHIPIRONS À LA PLANCHA grilled squids	8,50
AVOCADO, SURIMI AND CRAB TARTARE	7,00
SWORDFISH CARPACCIO lime, olive oil	8,50
WILD PRAWNS TEMPURA CRAKER sweet and sour sauce	9,50
SHELLFISH PLATE 2 Fines de Claire N°4, 2 prawns, 2 dog cockles, whelks	8,50
AVOCADO, PRAWNS, GRAPEFRUIT SALAD mango and passion vinaigrette	7,90
WARM GOAT CHEESE SALAD	7,00
ENTRÉE DU MOMENT see the blackboard	7,50

L'APÉRO TO SHARE

GUÉTHARY : Prawn and pink sea bream nems, prawns, whelks, fish rillettes, small sardine 14€50

HOSSEGOR : Small sardine 'Ramon Peina' with olive oil 10€00

SAN SEBASTIEN : Ventrèche de thon 'Ramon Peina' with olive oil 12€00

MUSSELS

MUSSELS UNLIMITED, AVAILABLE FROM SUNDAY EVENING TO THURSDAY EVENING.

French Fries at will.

MUSSELS 'À LA MARINIÈRE' white wine, shallots, parsley, butter	€ 15,90	MUSSELS 'À LA CRÈME' white wine, shallots, parsley, cream	€ 16,90
MUSSELS 'AU CURRY VERT' coconut milk, green curry and thaï basil	16,90	MUSSELS ROQUEFORT CHEESE shallots, parsley, cream	17,90

CÔTÉ TERRE

SKIRT STEAK ABERDEEN ANGUS Sélection Metzger shallots pickled or pepper sauce, potatoes with rosemary	€ 18,90
CHICKEN FILLET chicken juice, gratin dauphinois	14,90

GRANDES ASSIETTES ET TARTARES

ASSIETTE OCÉANE smoked salmon bruschetta, fish rillettes, sea bream salmon and avocado tartare, fish parmentière, French Fries, mesclun	€ 17,50
SALMON AND AVOCADO TARTARE soy and ginger sauce, French Fries, mesclun	17,50
SEA BREAM SALMON AND AVOCADO tartare sauce, French Fries, mesclun	17,00
3 TARTARES PLATE avocado crab and surimi tartare, salmon avocado soy and ginger sauce, sea bream salmon avocado tartare sauce, potatoes with rosemary, mesclun	18,50
TARTINE LA CRIÉE grilled farm loaf bread, avocado, choice of salmon or sea bream tartare French Fries, mesclun	15,50

CÔTÉ MER

To guarantee the quality of our fishes, we take advantage of our qualifications for fish and seafood tradind in Concarneau.

FRESH HADDOCK FISH & CHIPS French Fries	€ 15,90	WILD PRAWN CURRY créole rice	19,50
HALF-COOKED SWORDFISH STEAK lemon preserve vinaigrette, vegetables	19,50	GRILLED SEA BREAM WITH THYME ratatouille	18,90
HALF-COOKED TUNA STEAK ratatouille	17,90	BACK OF COD olive oil, mashed potatoes	21,50
FILLET OF BASS SHELLFISH JUICE mashed potatoes	17,90	MIXED GRILL DU PÊCHEUR wild prawns, squids, sardines, French Fries, salad	18,50
SOLE MEUNIÈRE OR GRILLED mashed potatoes	31,00	SQUIDS SPAGHETTI shellfish juice	16,50
SALMON 'À LA PLANCHA' thaï sauce, vegetables	17,90	SQUID AN CUTTLEFISH WITH CHORIZO créole rice	18,50
		GRILLED BASS white butter sauce, potatoes with rosemary	25,90

L'EXPRESS CÔTIER 13€50

monday to saturday only at lunch (except bank holidays)

MAIN COURSE + DESSERT* OR MAIN COURSE + DRINK**

MAIN COURSE

Fish from l'Express
Tartine La Criée avocado, choice of salmon or sea bream tartare, French Fries, mesclun
Sea bream salmon and avocado tartare French Fries, mesclun
'Marinière' mussels French Fries
Chicken fillet chicken juice, gratin dauphinois

DESSERT

Café Express small chocolate cake, vanilla caramelized custard cream
Panna cotta chocolate sauce or raspberry coulis

DRINK

Leffe pression 25 cl, Evian 50 cl, Badoit 50 cl, Jus de fruits 20 cl, Coca-Cola, Coca Zéro 33 cl, glass of wine 15 cl (IGP pays d'Oc Sauvignon blanc, IGP du Gard rosé, AOC Lubéron rouge)

*DRINKS NOT INCLUDED **DRINKS INCLUDED

LA CRIÉE 22€90

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT*

LE NAVIGATEUR 27€90

STARTER + MAIN COURSE + DESSERT*

STARTER

Tuna and avocado tartare
Prawns and pink sea bream nems
Avocado, surimi and crab tartare
Warm goat cheese salad

Grilled Sardines with Guérande salt
Fish soup
6 fines de Claire n°4 (+ 2€)
STARTER see the BLACKBOARD

MAIN COURSE

Prawns and bass
Océane platter
Cream or roquefort mussels
Salmon and avocado tartare
Tuna steak half-cooked

Seafood platter Écailler (+ 2€50)
Bass fillet shellfish juice
Skirt steak Aberdeen Angus Sélection Metzger
Grilled wild sea bream with thyme (+ 2€)
MAIN COURSE see the BLACKBOARD

DESSERT

Mango and pineapple crumble
Caramelized custard cream
with vanilla Bourbon
Dark chocolate cake
Floatind Island

Fresh fruits salad
Ice cream or sorbet choice of 2 scoops
Café gourmand
Why not change you dessert (+ 1€50)

*DRINKS NOT INCLUDED

GOURMANDISES

FRESH FRUITS SALAD	€ 6,50	TARTLET OF THE DAY	7,50
FLOATING ISLAND light custard	6,50	PINEAPPLE AND MANGO CRUMBLE vanilla Bourbon ice cream	7,00
PANNA COTTA chocolate sauce or raspberry coulis	6,70	SOFT BLACK CHOCOLATE CAKE vanilla Bourbon ice cream	6,70
BABA AU RHUM CLÉMENT rum baba	8,20	PROFITEROLES vanilla Bourbon ice cream, hot chocolate sauce, sweetened whipped cream	8,00
CARAMELIZED CUSTARD CREAM with vanilla Bourbon	6,50	FRESH PINEAPPLE TARTARE lemon from Sicily sorbet	6,70
CAFÉ GOURMAND	6,50	CAFÉ EXPRESS	5,70



ICE CREAM DESSERT

DAME BLANCHE vanilla Bourbon ice cream, hot chocolate,
sweetened whipped cream

7€50

SAINTE LUCIE mango Alphonso sorbet, Pineapple from Costa Rica sorbet,
rum-raisins from West Indies ice cream, raspberry coulis, sweetened whipped cream

ICE CREAM SORBET

ARTISANAUX
CHOICE OF 3 SCOOPS

ICE CREAM coffee 100 % Arabica Colombie, salty from Guérande caramel, pistachio from Sicily,
rum-raisins from West Indies, Frey chocolate, nuty (chocolate and nuts), vanilla Bourbon

6€50

SORBET pineapple from Costa Rica, lemon from Sicily, mango Alphonso, strawberry/wild strawberry,
blackcurrant from Bourgogne, abricot from Languedoc Roussillon

CAFÉS

EXPRESSO (100% arabica)	€ 2,30
DOUBLE EXPRESSO	3,90
CAPPUCCINO	3,90
THÉ, INFUSIONS	3,90
IRISH COFFEE	6,90

DIGESTIFS

4 CL

ARMAGNAC VSOP, CALVADOS VSOP, COGNAC OTARD VSOP, GRAND MARNIER, POIRE WILLIAMS, FRAMBOISE, MANZANA, MARIE BRIZARD, GET 27

6€90