

# LA CABANE DE L'ÉCAILLER



## OYSTERS

**MARENNES D'OLÉRON** Exceptionnal balance between sweet and savoury, subtle taste and unique delicacy. Our oysters are from : MAISON BREUIL, PONTAC.

	PAR 3	PAR 6
<b>FINES DE CLAIRE N°4</b> <small>SMALL</small>	€ 5,70	€ 11,00
<b>FINES DE CLAIRE N°3</b> <small>MEDIUM</small>	7,50	14,60

## HUÎTRES D'EXCEPTION

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

## CRUSTACEANS

<b>WHOLE LOBSTER</b> European fished in the north atlantic	€ 35,00
<b>HALF LOBSTER</b> European fished in the north atlantic	24,90
<b>LES LANGOUSTINES DEMOISELLE</b> 8 pièces	19,90
<b>HALF CRAB</b>	12,50
<b>PRAWNS</b> 6 pièces	9,90



## SHELLFICH

<b>DOG COCKLES</b> 6 pièces	€ 6,90
<b>WHELKS FROM BAIE DE GRANVILLE</b> 12 pièces	8,90

## SEAFOOD PLATTERS

<b>ÉCAILLER</b> 8 fines de Claire n°4, 2 dog cockles, 6 prawns, whelks	€ 19,50
<b>CRUSTACÉS HOMARD</b> half crab, 2 langoustines, 4 prawns, half lobster	44,00
<b>OLÉRON</b> 4 fines de Claire n°4, 4 fines de Claire n°3, half crab, 6 prawns, 2 dog cockles, whelks	32,00
<b>MAREYEUR</b> 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	41,00
<b>ROYAL HOMARD</b> 6 fines de Claire n°4, 4 fines de Claire n°3, 1 Royale David Hervé n°3, 1 Utah Beach n°2, 1 demi-homard, 1 langoustine, 8 crevettes roses, 3 amandes, bulots	46,00

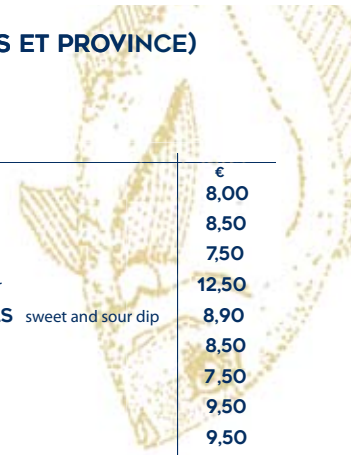
### BLACKBOARD SEAFOOD

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

## CARTE ILE DE FRANCE (HORS PARIS ET PROVINCE)

## STARTERS

<b>GRILLED SARDINES</b> with Guérande salt	€ 8,00
<b>TUNA CARPACCIO</b> with capers, parmesan and basil olive oil	8,50
<b>FISH SOUP</b> rouille sauce, croûtons, grated emmental	7,50
<b>PAN-FRIED PRAWNS AND SCALLOPS</b> in garlic and parsley butter	12,50
<b>DEEP FRIED PRAWN AND PINK SEA BREAM SPRING ROLLS</b> sweet and sour dip	8,90
<b>SMALL SQUID GRILLED</b> with olive oil, garlic, parsley and chili	8,50
<b>AVICADO, SURIMI AND CRAB TARTARE</b>	7,50
<b>DEEP FRIED WILD PRAWNS IN TEMPURA</b> sweet and sour sauce	9,50
<b>SHELLFICH PLATE</b> 2 Fines de Claire N°4, 2 prawns, 2 dog cockles, whelks	9,50
<b>WARM GOAT CHEESE SALAD</b>	7,00
<b>STARTER ON THE DAY</b> on the blackboard	



### L'APÉRO TO SHARE

**GUÉTHARY** : Prawn and pink sea bream spring rolls, prawns, whelks, fish rillettes, mini sardines **14€50**

**HOSSEGOR** : Tuna, salmon and surimi crab rillettes (paté) **9€00**

## MUSSELS

OUR MUSSELS ARE ALL YOU CAN EAT, IN THE EVENING FROM SUNDAY TO THURSDAY.

Ask your waiter for more french fries, no extra charge.

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



## CÔTÉ TERRE

<b>ABERDEEN ANGUS SKIRT STEAK</b> Sélection Metzger slow cooked shallot sauce or pepper, sauteed potatoes with rosemary	€ 18,90
<b>CHICKEN FILLET</b> chicken stock jus, dauphinois potatoes	14,90

## GRANDES ASSIETTES ET TARTARES

<b>ASSIETTE OCÉANE</b> smoked salmon bruschetta, fish rillettes, pink sea bream salmon and avocado tartare, fish parmentière, French Fries, mixed leaf salad	€ 17,90
<b>SALMON AND PINK SEA BREAM TARTARE</b> tartare sauce, French Fries, mixed leaf salad	18,50
<b>SALMON TARTARE</b> avocado, soy and ginger sauce, French Fries, mixed leaf salad	17,90
<b>3 TARTARES PLATE</b> salmon avocado soy and ginger sauce, avocado surimi crabe tartare, pink sea bream salmon avocado tartare sauce, sautéed potatoes with rosemary, mixed leaf salad	18,50

## CÔTÉ MER

Our expertise as fish and seafood traders in Concarneau (Britanny) guarantee you the quality of your fish.

<b>SEA BASS FILLET WITH SLOW COOKED LEEKS AND CREAM</b>	€ 18,50	<b>COD LOIN</b> fresh olive oil, lemon and herb vinaigrette, mashed potatoes	21,50
<b>FRESH HADDOCK FISH &amp; CHIPS</b> French Fries	15,90	<b>GRILLED SEA BREAM WITH ROSEMARY</b> ratatouille	19,50
<b>GRENOBLOISE SKATE WING</b> caper, lemon and crouton, mashed potatoes	21,00	<b>SQUID AND CUTTLEFISH WITH CHORIZO PORK SAUSAGE</b> créole rice	18,50
<b>DOVER SOLE GRILLED OR MEUNIÈRE</b> mashed potatoes	32,00	<b>GRILLED BASS</b> white butter sauce, potatoes with rosemary	25,90
<b>SCALLOPS IN A PORCINI MUSHROOM SAUCE</b> mashed potatoes	25,90	<b>SALMON ESCALOPE WITH SORREL SAUCE</b> tagliatelles	18,50
<b>SEARED TUNA STEAK</b> ratatouille	18,50	<b>PAN FRIED WILD PRAWNS WITH GARLIC AND BASIL</b> créole rice	18,50

## L'EXPRESS CÔTIER 13€50

monday to saturday lunchtime only ( except bank holidays )

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

### MAIN COURSE

Today Express fish course  
Pink sea bream fish pie, mixed leaf salad  
Pink sea bream tartare, French Fries, mixed leaf salad  
"Marinière" mussels French fries  
Chicken fillet poultry stock jus, dauphinois potatoes

### DESSERTS

Café Ouest coffee, pancakes sweetened whipped cream  
Panna cotta chocolate sauce or raspberry coulis

### BOISSONS

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 23€50

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT\*

## LE NAVIGATEUR 28€50

STARTER + MAIN COURSE + DESSERT\*

### STARTER

Deep fried prawn and pink sea bream spring rolls  
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

Pan fried wild prawns with garlic and basil  
Océane platter  
Sea bass fillet with slow cooked leeks and cream  
Salmon and sea bream tartare

Seafood platter Écailler (+ 2€50)  
Choice of mussels  
Skirt steak Aberdeen Angus Sélection Metzger  
Seared tuna steak  
MAIN COURSE see the BLACKBOARD

### DESSERTS

Mango and pineapple crumble  
Caramelized custard cream with vanilla Bourbon  
Soft black chocolate cake  
Pancakes with zuzette sauce

French toasted brioche slice with salt butter  
Ice cream or sorbet choice of 2 scoops  
Café gourmand  
Why not change you dessert (+ 1€50)

\*DRINKS NOT INCLUDED

# GOURMANDISES

	€
<b>FRENCH TOASTED BRIOCHE SLICE WITH SALT BUTTER</b> vanilla Bourbon ice cream	7,50
<b>VANILLA CRÈME BRÛLÉE</b> with vanilla Bourbon	6,70
<b>PANNA COTTA</b> chocolat sauce or raspberry coulis	6,70
<b>PROFITEROLES</b> chou pastry, bourbon vanilla ice cream, hot chocolat sauce, sweetened whipped cream	8,50
<b>CAFÉ GOURMAND</b>	6,50
<b>PINEAPPLE AND MANGO CRUMBLE</b> vanilla Bourbon ice cream	7,00
<b>BABA AU RHUM CLÉMENT</b> rum baba	8,50
<b>SOFT BLACK CHOCOLATE CAKE</b> vanilla Bourbon ice cream	6,90
<b>PANCAKES WITH SUZETTE SAUCE</b> orange, butter, Grand Marnier	7,00
<b>FRESH PINEAPPLE TARTARE</b> Sicily lemon sorbet	6,70

## CAFÉS

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



# CRAFT ICE CREAM SUNDAES

## ARTISANALES

**PEAR " BELLE-HÉLÈNE "** pear, bourbon vanilla ice cream, hot chocolate sauce

7€50

**SAINTE LUCIE SUNDAE** mango Alphonso sorbet, Pineapple from Costa Rica sorbet, rhum-raisons from West Indies ice cream, raspberry coulis, sweetened whipped cream

# CRAFT ICE CREAM AND SORBET

## CHOICE OF 3 SCOOPS

**ICE CREAM** coffee 100 % Arabica Colombia, caramel with salt butter caramel from Guerande, Sicilian Pistachio, rhum and raison from the West Indies, Frey dark chocolate, Nuty ( chocolate and hazelnuts), Bourbon Vanilla

6€50

**SORBET** Ineapple from Costa Rica, Mango Alphonso, strawberry/wild strawberry, blackcurrant from Burgundy, apricot from Languedoc roussillon

# DIGESTIFS

4 CL

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

6€90