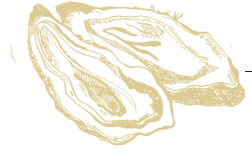


LA CABANE DE L'ÉCAILLER



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

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 iodized taste.	9,60	18,80

CRUSTACEANS

	€
WHOLE LOBSTER EUROPEAN FISHED IN THE NORTH ATLANTIC	35,00
HALF LOBSTER EUROPEAN FISHED IN THE NORTH ATLANTIC	19,90
LES LANGOUSTINES DEMOISELLE 8 pieces	19,90
HALF CRAB	12,50
PRAWNS 6 pieces	9,90

SHELLFISH

	€
DOG COCKLES 6 pieces	6,90
WHELKS FROM BAIE DE GRANVILLE 12 pieces	8,90



SEAFOOD PLATTERS

	€
ÉCAILLER 8 fines de Claire n°4, 2 dog cockles, 6 prawns, whelks	19,50
OLÉRON 4 fines de Claire n°4, 4 fines de Claire n°3, half crab, 6 prawns, 2 dog cockles, whelks	32,00
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	41,00
CRUSTACÉS HOMARD half crab, 2 langoustines, 4 prawns, half lobster	44,00
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	46,00

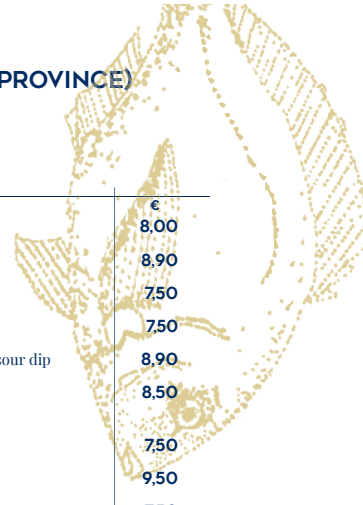
BLACKBOARD : OUR DAILY SELECTION OF OYSTERS AND SHELLFISH

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	€ 8,00
TUNA CARPACCIO with capers, parmesan, and basil olive oil	8,90
FISH SOUP rouille sauce, croutons, grated emmental	7,50
TAHITIENNE PINK SEA BREAM TARTARE coco sauce, cucumber, tomato	7,50
DEEP FRIED PRAWN AND PINK SEA BREAM SPRINGS ROLLS sweet-and sour dip	8,90
SMALL SQUID GRILLED with olive oil, garlic, parsley and Espelette chili piment	8,50
AVOCADO SURIMI AND CRAB TARTARE	7,50
DEEP FRIED WILD PRAWNS IN TEMPURA sweet-and sour dip	9,50
RAZORS CLAMS with garlic and parsley	7,50
WARM GOAT'S CHEESE SALADE	7,50



L'APÉRO TO SHARE

GUÉTHARY : Prawn and pink sea bream spring rolls, prawns, whelks, surimi and crab toasts, fish rillettes **14€50**

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.

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

ABERDEEN ANGUS SKIRT STEAK Sélection Metzger slow cooked shallot sauce or pepper, sauteed potatoes with rosemary	€ 19,50
CHICKEN FILLET chicken stock jus, dauphinois potatoes	14,90

GRANDES ASSIETTES ET TARTARES

ASSIETTE OCÉANE smoked salmon bruschetta, fish rillettes, pink sea bream salmon avocado tartare, fish parmentière, french fries, mixed leaf salad	€ 17,90
SALMON AND PINK SEA BREAM TARTARE tartare sauce, french fried and mixed leaf salad	18,50
SALMON TARTARE avocado, soy and ginger sauce, french fries, mixed leaf salad	17,90
3 TARTARE PLATE salmon avocado soy and ginger sauce, avocado surimi crab tartare, pink sea bream salmon avocado tartare sauce, sautéed potatoes with rosemary, mixed leaf salad	18,90
CÉSAR SALAD WITH HALF-COOKED TUNA mesclun, croutons, parmesan cheese, cherry tomato	17,00



CÔTÉ MER

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

THICK STEAK OF SALMON juice flavoured with rosemary, seasonal vegetables	€ 19,50	PLANCHA SQUIDS garlic, parsley, lemon, French Fries	€ 19,50
SEA BASS FILLET WITH CRUSTACEAN JUICE mashed potatoes	18,90	FISH MIXED GRILL wild shrimps, squids, sardines, French Fries	18,50
GRILLED CORSE GILT-HEAD BREAM WITH THYME ratatouille	24,50	THICK STEAK OF COD pesto and basil sauce, seasonal vegetables	21,50
'GRENOBLOISE' SKATE WING capers, lemon and croutons, mashed potatoes	21,50	WILD PRAWNS WITH GARLIC AND BASIL creole rice	18,50
FRESH HADDOCK FISH & CHIPS French Fries	15,90	SEARED TUNA STEAK ratatouille	18,50
DOVER SOLE GRILLED OR MEUNIÈRE (floured and pan fried in butter) mashed potatoes	32,00		

L'EXPRESS CÔTIER 13€50

monday to saturday only at lunch (except bank holidays)



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

MAIN COURSE

Today Express fish course
Niçoise salad ventrèche tuna
Pink sea bream and avocado tartare
French Fries, mixed leaf salad
Mussels à la marinière' French Fries
Chicken fillet poultry stock jus, dauphinois potatoes

DESSERTS

Café Ouest coffee, crêpes with sweetened whipped 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 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 Fish soup	Tahitienne pink sea bream tartare Grilled Sardines with Guérande salt 6 fines de Claire n°4 (+ 2€) STARTER OF THE DAY see the blackboard
MAIN COURSE	Wild prawns with garlic and basil Océane platter Sea bass fillet with crustacean juice Salmon and sea bream tartare César salad with steak half-cooked	Seafood platter Écailler (+ 2€50) Seared tuna steak Choice of mussels Marmite Skirt steak Aberdeen Angus Sélection Metzger MAIN COURSE OF THE DAY see the BLACKBOARD
DESSERT	Fresh pineapple tartare Vanilla crème brûlée Dark chocolate cake Pancakes with suzette sauce (orange, butter, Grand Marnier)	French toasted brioché slice with butter caramel ice cream Ice cream or sorbet choice of 2 scoops Café gourmand Why not change you dessert (+ 1€50)

*DRINKS NOT INCLUDED

GOURMANDISES

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

BLACKBOARD : DESSERT OF THE DAY

ICE CREAM DESSERT

7€50

BELLE ÎLE caramel with salt butter caramel from Guerande ice cream, caramel sauce, sweetened whipped cream

ST TROPEZ fresh pineapple and raspberry, apricot from Languedoc roussillon, raspberry coulis

SAINT LUCIA SUNDAE 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

6€50

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

SORBET Pineapple from Costa Rica, lemmon from Sicile, Mango Alphonso, strawberry/wild strawberry, raspberry, apricot 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
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