

ENGLISH MENU



STARTERS

Fried smelt fish	7,50
Squid with parsley & garlic	8,50
Endive salad, walnuts, duck gizzards, smoked herring	8
Gravlax of trout	9
Grilled tuna sashimi	9
Starter of the day	

MUSSELS

Marinière <i>Shallots, white wine & parsley</i>	12
Roquefort <i>Cream, white wine & Roquefort cheese</i>	13
Thai-style <i>coconut milk, lemongrass, coriander & vegetables</i>	13

MAINS

Fish&Chips <i>Marinated cod, homemade mayo with samphire & fries</i>	18
Seared tuna <i>(sesame crust, roasted sweet potatoes</i>	22
Duck Parmentier <i>parsley mushrooms, candied shallots and duck, hazelnut breadcrumb, sweet potato purée</i>	21
Squash <i>Roasted squash with spices, gorgonzola cheese, nuts and carrot purée</i>	17,50

DESSERTS

Bourbon vanilla Crème Brulée	7,50
Banolat <i>Banoffee with chocolate</i>	8
Fontainebleau cream with fruits <i>Cream, sugar, French cottage cheese, hazelnuts and fruits</i>	8
Coffee / Tea with sweet bites	9 / 10
Digestif with sweet bites	,14

OYSTERS

La Cabane de Guillaume

Fines de claires, No. 3 - Marennes-Oléron

● X6	10	● X9	15
		● X12	20

Gratinated oysters
Parsley & hazelnut breadcrumbs

● X6	10
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SIDES

Fries	4
Green salad	4
Roasted sweet potatoes	5
Cabbage & carrot salad	4,50