

ENGLISH MENU



STARTERS

Fried smelt fish	7,50
Squid with parsley & garlic	8,50
Endive salad, walnuts, duck gizzards, smoked herring	8
Gravlax of salmon	9
Sardine croquettes	8
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
Sea Bass fillet <i>Sauce vierge, sweet potato purée and braised little gem lettuce</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
Brookie <i>Pecan brownie, chocolaté chip cookie and caramel chantilly</i>	8
Fruit crumble <i>Fruits, seed crumble and Isigny cream</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
Sweet potato purée	5