

ENGLISH MENU



STARTERS

Fried smelt fish	7,50
Squid with parsley & garlic	8,50
Grilled tuna sashimi	9
Tahitian-style fish	9
Sardine croquettes	8
Duck hearts with parsley & garlic	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, braised little gem lettuce</i>	22
Beef tataki <i>soy/sesame reduction, coriander, roasted sweet potato, braised little gem lettuce</i>	21
Roasted cabbage <i>Tahini and spice sauce, lemon/mint yogurt sauce, cold quinoa with vegetables, fêta and coriander</i>	18

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

SIDES

Fries	4
Green salad	4
Roasted sweet potato	5
Braised little gem lettuce	4