

# Caravelle's set menus

*We did our best to translate but it can sometimes be difficult, please  
forgive any mistake you might see*

Buckwheat pancake or Salad and Dessert	16€50
Piece of meat and Dessert	21€90

You will find the description in the menu  
Naturally portions in this menu are less generous than "à la carte"

## Buckwheat pancakes

- Classic buckwheat pancakes (3 or 4 ing)
- Pinta
- Nina
- Santa Maria

## Salads

- St Valentin
- Pocharde
- Epicurienne

**Piece of meat** (220g) sauteed potatoes, salad

## Desserts

- Homemade salted caramel French crepe
  - Homemade dark chocolate French crepe
  - French crepe with butter and sugar
  - Pastry coffee
  - 2 scoops of ice cream
- (Add whipped cream + 1€50)

## Menu Young Sailors (for kids under 12) 13€00

**1 drink (20cl) + 1 main course + 1 dessert**

- Syrup with water or Lemonade or Multifruit juice
  - Classic 2 ingredients buckwheat pancakes (to pick from the selection below)  
or Beef patty with sauteed potatoes or Sausage with sauteed potatoes
  - French crepe with with Sugar or with Nutella or 1 Ice cream
- (Add whipped cream + 1€00)

**Classic buckwheat pancakes : 3 or 4 ingredients to choose from**  
(no additional ingredients on classic pancakes, discover our special pancakes on page 3)

- |                                  |       |
|----------------------------------|-------|
| - Les Complètes (3 ingredients)  | 10€90 |
| - Les Intégrales (4 ingredients) | 12€00 |

Ham - Egg - Cheese— Andouille de Guéméné — Bacon - Onions — Mushrooms- Tomatoes

- If you want to accompany your pancake with a
- Green salad 3€00
  - Plate of sauteed potatoes 5€00

Every seat occupied without ordering, will be billed 5€00  
List of most common allergens set by EU regulation and periodically revised is available, ask for it

# Appetizer Plates

## L'Olonnoise

12€00

Cured meats & Cheeses

## La Caravalesque

15€00

housemade foie gras, Bresaola (Italian cured beef), smoked salmon and schrimp

La Signature : plate of housemade foie gras

16€00

## Salads

### Kaité Kolette chu salade ?

21€00

Salad, roasted mountain's cheese wrapped within smoked grilled bacon, panful of sliced pork and jacket potatoes, tomatoes, garlic sausage, Pork belly, country ham and do not forget our final touch : french sausage andouillette at its top !

### La saint Valentin

17€00

Salad, roasted cumin-perfumed French « camembert » cheese on toasts, nuts, hot goat's chesse and its delicious honey, tomatoes quarter

### La Pocharde

19€00

Salad with a tomatoe halo, brightened up with goat's cheese toasts and a rock's epic band of thin sliced pork under the amused eyes of the poached eggs, honey and nuts

### Le rêve de Poséidon

24€00

A fricassee of Pink Schrimp and Saint Jacques' nuts (scallop), surrounded by balsamic-perfumed mushrooms, tomatoes and crumpled salad, before being lifted up by smoked salmon and its chives' cream : watch out the trident !!

### L'Alizée

22€00

Salad, tomatoes, Sliced pork, Pink schrimp and « Gambas » (big pink schrimp), panful of Saint Jacques' nuts (scallop)

### La fouguese

22€50

Salad, jacket potaotes, gizzard, Sliced pork, tomatoes, onions' fondue, Bresaola (Italian cured beef), housemade foie gras.

### L'épicurienne

20€50

Salad, jacket potatoes, gizzard, Sliced pork, Onions' fondue, tomatoes, grilled grilled bacon, Moutain's cheese, hard-boiled egg.

### Italian's plate

21€00

Bresaola (Italian cured beef), olive oil, basilic, parmesan » salad and jacket-garlic potatoes.

### La Salade du goret

27€00

" Would you dare it ? "

Huge hot salad only for great great appetite !!  
Gizzard, Sliced pork cooked with jacket potatoes, onions' fondue, Mountain's cheese wrapped within grilled grilled bacon over toasts, hard-boiled egg, belly pork, Garlic sausage, tomatoes, and of course our french « andouillette » sausage to finish you off !  
Hell yeah ! Do not forget to nap it out afterwards ☺ !!

### La salade du remblai

58€90

You can order it every day, except during the week and the week-ends !! Do you understand it ?  
Two salad leaves, three tomatoes' halo, four corn's seeds, a good joke and an ocean view at least...

## Cold Salads

### L'audacieuse

20€00

Salad, tomatoes, spanish pork chorizo, pink schrimp, goat's cheese and smoked salmon

### La préférée de Bacchus

23€00

Salad, White ham, Goat's cheese, garlic sausage, French « camembert » cheese, dried sausage, Mountain's cheese, grilled grilled bacon, Bresaola (Italian cured beef), ....and its unforgettable companion : a glass of wine included !

### Gourmet's plate

23€00

Home made foie gras on toasts, smoked pork's filet mignon, smoked salmon with its chives cream, annd obviously a handfull of salted pink-schrimp, because we are proud vendean !

## Specials buckweat pancakes

La Corsaire	17€00
Raclette cheese, potatoes, ham, country ham and bacon	
La Gal'Burger	19€50
Chopped beef meat, egg, tomatoes, onions, cheese, cheddar, salad and jacket potatoes.	
The « galette » version of the burger	
L'Ardente	19€50
Gizzard, jacket potatoes, Sliced pork, tomatoes, onions' fondue, Bresaola (Italian cured beef), housemade foie gras	
La "Pinta"	13€50
French « Andouille » sausage, homemade french mustard's cream, mushrooms & onions	
La Fajitas bretonne	15€50
Sliced chicken, Spanish pork « chorizo », onions' fondue, sweet pepper, guacamole, salad	
La Tartiflette	13€50
Mountain's cheese, Jacket potatoes, Onions' fondue, thin sliced pork	
La "Santa Maria"	13€00
Sliced chicken, tomatoes, onions, cheese, thick fresh cream	
La "Nina"	13€00
Sliced chicken, sweet pepper, Thai curry sauce on the top of a salad's nest !!	
La Forestière	13€50
Mushrooms, Thick fresh cream, thin sliced pork, onions	
La Gargantua	14€00
Ham, fried egg, cheese, tomatoes, mushrooms	
La Paysanne	14€50
Grilled bacon, garlic sausage, fried egg, cheese and French « camembert » cheese,	
La Vanessa	14€00
Her idea !...grilled bacon, mushrooms, fried egg, french "emmental" cheese, jacket potatoes	
La "chu galette" (great appetite only !)	17€00
Salad's nest, jacket potatoes, thin sliced pork, Belly pork, grilled garlic sausage, cheese, french « andouille » sausage,	
La "Hot Dog Breton"	16€00
The famous sausage pancake with cheese, cheddar, onions, potatoes and salad	

## Sea food buckweat pancakes

La 5ème Sens	18€00
Panfull of Saint Jacques' nuts (scallop) creamy on a bed of melted leeks	
L'Élucubration Chaudardienne	17€50
French "emmental" cheese, goat's cheese, smoked salmon, chives' cream, salad	
La "Huum"... Beh oui !!!	20€00
Panfull of Saint Jacques' nuts (scallop) in homemade tomatoes sauce, and their garlic-butter cooked pink schrimp and their Mama « gambas », salad	
La Danse des roses	18€50
Pink schrimp blazed, before being quickly soared between thin sliced of tomatoes, onions, Spanish pork « chorizo » and big Mama Shrimp « Gambas »	
La Salmon	17€50
Smoked salmon, chives' cream, Pink schrimp	
La Black Pearl	17€50
Curry-torched pink schrimp, pineapple and onions, under the compellent eye of Mama schrimp « gambas »	
La Féerie océanique	22€00
A fricassee of Pink Schrimp and Saint Jacques' nuts (scallop), surrounded by balsamic-perfumed mushrooms, tomatoes and crumpled salad, before being lifted up by smoked salmon and its chives' cream : watch out big Mama Shrimp « Gambas »!!	

## Galettes with cheeses

La « c'est mieux qu'un cordon bleu »	15€00
Salad, buckweat pancakes with goat's cheese, camembert's and goat's cheese' toasts, and honey	
Les demoiselles d'Aristée	13€50
french "emmental" cheese, goat's cheese, honey, nuts, salad	
La fromagère	14€50
French « Emmenthal » & « Camembert » cheeses, goat's cheese, salad, nuts	
La Gainsbourg Sybarite 1er	15€00
A buckweat pancake turned over, stuffed with hot goat's cheese, side by side a salad's nest over which a panful of thin sliced pork with poached eggs	
If you want to accompany your pancake with...	
Green salad	3€00
Plate of potatoes	5€00
No substitutions, Additional charge from	1€50

# French crepes

## A l'abordage ! 9€00

The atmosphere is so strained, that your body and mind are on edge... indeed we are holding back for the consecrated time so as to strike or not this ocean of sweet treat : homemade salted caramel, passion sorbet and four rounded roofs of whipped cream chantilly.....Hoist your spoon mariner !

## La crêpe diabolique 10€00

Over a French crepe, chocolate and a chocolate cake, one scoop of white chocolate...and finally four rounded roofs of whipped cream so as to finish you off

## La diététique 9€00

Nutella, one scoop of Speculoos ice-cream and a glimpse of whipped cream so as to show yourself off at the beach...

## L'offrande de Cybèle 9€00

Proud that his Old Lady brought him to life the God of the Gods....Saturn thanked her by offering her over a French crepe, one scoop each of forest fruits & lime sorbet, surrounded by whipped cream and a red fruits coulis.....

## La « J'ai glissé, chef » 10€50

On a chef French crepe, the red thread on the red button : 1 forest fruits ball and its red fruit coulis  
The green thread on the green button : 1 ball mint choco and its chocolate line  
And as "I slipped, chef" whipped cream and its pipper shooter

## « Ils sont fous ces Rosbeef » 9€20

Over a French crepe, one scoop each of chocolate and mint ice creams, whipped cream, an After Eight, and of course God save the Queen !

## Celle qu'il faut prendre !!! 9€00

Homemade Salted caramel French crepe, one scoop of homemade salted caramel ice cream, whipped cream . Plain et simple... In other words : Divine !

Served with a "Délice de caramel au sel de Noirmoutier" liqueur (Vrignaud) 12€00

## La Montilienne 8€50

Ice cream nougat under a red fruits coulis and its whipped cream, with an halo of grilled almond.

## La ballade de la mer salée\* 10€00

If a French crepe is a short reef, the homemade salted caramel surrounded by its whipped cream is a lake, which can welcome in its center, a huge scoop of coconut ice cream....in other words, remind the thousands tastes of your past, savour them in the present, so as they shall unite your futur....

\*Our deep thoughts to the creator of Corto Maltese, Sir Hugo Pratt

## La Mélodie en sous sol 11€50

A French crepe stuffed with browned apples, one scoop of apple ice cream, four rounded roofs of whipped cream, and surprisingly : a glass of homemade apple punch....this awesome mix was created by our friend « Patrick T. »: she's down, then she looks for something, before going up again... WHOUAH !!! "

## La Jacquotte a du croquant 10€00

French crepe with praline, 1 scoop of praline, whipped cream and caramelized hazelnuts

## Les noces gustatives 11€00

French crepe with salted caramel, banana, one scoop of vanilla and whipped cream, the little trick to finish

# Ice creamed French crepes

On a French crepe, 1 or 2 or 3 scoops of ice cream and whipped cream

1 scoop

2 scoops

3 scoops



6€50

9€00

11€50

Flavour :

Sorbet : Lime, strawberry, rawberry, apple, passion fruit

Ice cream : Chocolate, vanilla, coffee, white chocolate, coconut, caramel, grappe-rhum, mint-chocolate, nougat, praline, speculoos, pistachio



# French crepes

La Tonton flingueur	12€50
Nutty caramel (praline)	there is !
One scoop of praline	there is !
One scoop of caramel	there is !
Whipped cream	there is too!
One glass of homemade punch .....	Yes Sir!

La reine blanche	9€50
Without his Old Lady, the king is useless. In order to thank her, he offered a chocolate's bed, a fine set of almond jewelry , as well as a delicat scoop of vanilla ice cream, under a tornado of whipped cream.	

La crêpe Tatin	10€00
Damn ! If Lady « Mystery », saw us put a scoop of vanilla ice cream, over hot tender browned apples surrounded by its whipped cream, what would have she said ? In simple words, just go ahead !! savour & be regaled, because pleasure is one of the treasure of life itself.	

La capitaine Fletcher	10€00
Nutella French crepe with in its center a scoop of coconut ice cream, whipped cream, hot chocolate sauce and a rain of grated coconut. Is it not paradise, is it ?	

Crêpe Wallis à côté de Futuna	9€50
One scoop of grappe-rhum ice cream, Rhum-steeped grappe, chocolate et whipped cream.	

La colline d'Ilion	9€50
Ménélas et Paris torn themselves appart so as to know whom would have the exclusive right to offer to their shared love, this sweet treat: chocolate coated peers, turnover French crepe, grilled almond flattered by whipped cream and a scoop of vanilla ice cream	

Served with a pear liqueur (Vrignaud)	12€50
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The decor was set, Trojan's war was already launched !

La crêpe de ouf !	18€00
Beaware of the next challenge, tiny appetite please abstain yourself !!	

Two French crepes linked by whipped cream :  
On one hand, hot chocolate and homemade salted caramel, one scoop each of salted caramel & chocolate ice creams and a warrior sweet treat (surprise)

On the other hand, nutty caramel coated by a rain of nuts, one scoop of vanilla ice cream lifted up by a salted caramel pastry.

# Salted caramel French crepes

Homemade salted caramel	6€50
Caramel & Chocolate	7€00
Caramel, grilled almond or praline	7€00
Caramel, whipped cream	7€50
Caramel, 1 scoop of ice cream	8€00
Caramel, 1 scoop of ice cream, whipped cream	9€00
Banana, caramel	8€00
Banana, caramel, whipped cream	9€00

# Dark chocolate French crepes

Chocolate	6€00
Chocolate & caramel	7€00
Chocolate, whipped cream	7€00
Chocolate, grated coconut	6€50
Chocolate, grilled almond or praline	6€50
Chocolate, 1 scoop of ice cream	7€50
Chocolate, 1 scoop of ice cream, whipped cream	8€50
Banana, chocolate	7€50
Banana, chocolate, whipped cream	8€80
Pear, chocolate	7€50
Pear, chocolate, whipped cream	8€50

# The great classics

Sugar & butter	4€00
Strawberry Jam	4€50
Honey or Lemaon or whipped cream	5€00
Lemon & Honey	5€50
Nutty caramel (praline)	6€50
Browned apples, caramel	7€50
Nutella	6€50
Banana Nutella	8€50
Nutella whipped cream	7€50
Additional whipped cream	1€50

# Torched French crepes

Siprits available :	
Grand Marnier	6€50
Calvados, Rhum	6€00
Banana torched with rhum	8€00
Browned apples torched with calvados spirit	8€50

## Ice creams

BonBeck ice cream : 5€00  
 BonBeck and whipped cream 6€00  
 Pick up one scoop of ice cream of your choice, and so many candies....  
 And no, it's not only for kids

### Scoops of ice cream



1 scoop and whipped cream 4€00  
 2 scoops and whipped cream 6€50  
 3 scoops and whipped cream 9€00

Flavour :

Sorbet : Lime, strawberry, rawsberry, apple, passion fruit

Ice cream : Chocolate, vanilla, coffee, white chocolate, coconut, caramel, grappe-rhum, mint-chocolate, nougat, praline, speculoos, pistachio

## Alcohol cups

Malaga 9€00  
 2 scoops of ice cream : Grappe rhum & coffee, Rhum-steeped grappe and whipped cream

Général 9€00  
 2 scoops of ice cream : Squezzed Lemon, lime, Vodka Zubrowska

La digestive 9€00  
 2 scoops of Mint-chocolate ice cream, pipper

Mustang Granit 9€00  
 2 scoops of Apple ice cream, homemade punch calva

La Révoltée 10€00  
 2 scoops of ice cream : chocolate & coconut, homemade rhum coconut and whipped cream

Le Triangle des Bermudes (of your choice) 5€50  
 Le Bermude : 1s Apple & homemade Punch Calva  
 Le Floride : 1s Lime & Vodka Zubrowka  
 Le Porto Rico : 1s Coffee & Baileys

## Desserts

Irish Coffee 8€00  
 Pastry coffee 8€00  
 Pastry tea 9€50  
 Cheese Plat 10€00

## The unexpected ones

La Before eight 8€00  
 2 scoops of ice cream : Orange & chocolate  
 Coated with hot chocolate and whipped cream

La Bounty 8€00  
 2 scoops of Coconut ice cream, hot homemade chocolate sauce, grated coconut and whipped cream

La Casse Noisette 8€00  
 2 scoops of ice cream: nougat and praline, praline topping, praline, whipped cream

La Georges Marchais 9€50  
 3 scoops of sorbets : berries, strawberry and meringued vanilla/raspberry , red fruits coulis and whipped cream

La Pirate 8€00  
 2 scoops of ice cream : Speculoos & salted caramel, Coated with homemade salted caramel sauce and whipped cream

La P'tit déj... 9€50  
 3 scoops of sorbets : lime, passion, berries and its red fruits coulis , whipped cream

Pas vu.... Pas pris... 9€50  
 3 scoops of ice cream : Praline, chocolate, white and chocolate, hot chocolate sauce, whipped cream,

L'after eight 8€00  
 2 scoops of Mint-chocolate ice cream, hot chocolate sauce, whipped cream,  
 Mint-Chocolate tender pastry

La Frégate 8€00  
 2 scoops of ice cream : Nougat & Pistachio, homemade salted caramel sauce, grilled almond, whipped cream

## Classical ice creams

Chocolat liégeois 7€50  
 Café liégeois 7€50  
 Caramel liégeois 7€50  
 Dame blanche 8€00  
 Banana split 10€50  
 Poire belle Hélène 9€00  
 Ananas Melba 9€00