

# SERVICE CONTINU

## 11H-23H

### (last order at 22:30)

#### COLD DRINKS

#### NON-ALCOHOLIC

##### **Opé'tille BIO - 33 cl**

*Sparkling drink*

Strawberry, lemon and basil..... 4.90 €  
Mango, pineapple, lime and peppermint..... 4.90 €  
3 citrus, Timut berry..... 4.90 €  
The ephemeral..... Contact us

##### **Symples - 33 cl**

*Sparkling herbal infusion*

Energizing: thym, peppermint, lemon..... 4.90 €  
Relaxing: verveine, lavender, cherry..... 4.90 €  
Detoxifying: sauge, sureau, pomme..... 4.90 €

##### **Koko - Kombucha - 33 cl**

*Lightly acidic drink based on organic fermented tea*

Original..... 5.00 €  
Lemon-Ginger..... 5.00 €  
Raspberry-Hibiscus..... 5.00 €

##### **Les Jus de Théo - 25 cl**

*Local fruit juice (La Mothe Achard)*

Apple juice..... 4.50 €  
Apple-raspberry juice..... 4.80 €  
Pear nectar..... 4.80 €  
Sparkling apple-ginger juice..... 4.80 €

##### **« Capitaine Loulou » by Gaël Crochet**

*Artisanal grape juice*

GLASS OF 25 CL 2.50 €

*Net prices in euro. Service included.*

## **OTHER DRINKS**

Cans - 33 cl..... 3.50 €  
*Coca-cola, Coca-cola Zero, Ice Tea, Schweppes citrus, Oasis Tropical, Orangina, Schweppes Tonic and Perrier*  
Fruit juice (Rauch) - 20 cl..... 3.90 €  
*Apricot, Pineapple, Mango, Grapefruit and Tomato*  
Cacolac - 20 cl..... 3.50 €  
Lemonade - 25 cl..... 3.00 €  
Water with syrup - 25 cl..... 2.50 €  
*Grenadine, Mint, Lemon*  
*(and seasonal flavors: contact us)*  
Diabolo - 25 cl..... 3.00 €  
*Grenadine, Mint, Lemon*  
*(and seasonal flavors: contact us)*

## **WATERS**

Cristaline mineral water - 50 cl..... 1.50 €  
Cristaline mineral water - 1.5 L..... 3.00 €  
Sparkling water - 1 L..... 4.00 €

## **HOT DRINKS**

Espresso / Long coffee / Decaf..... 2.00 €  
Noisette..... 2.20 €  
Double espresso..... 3.00 €  
Tea and infusion..... 3.00 €  
Hot chocolate..... 3.50 €

## **SWEET TREATS**

Starting from 0.50 €  
*Ice creams: Nui, Extreme, water ice..... See the board*  
*Lollipops, fruit pouches, chocolate bars*

*Net prices in euro. Service included.*

## **DRAUGHT BEERS**

..... 25 CL .... 50 CL

Blonde Summer Ale, 5%..... 3.80 €..... 7.00 €  
*Local and organic - Brasserie OPE Les Sables d'Olonne*

IPA, 5.8%.....4.20 €..... 7.90 €  
*Local and organic - Brasserie OPE Les Sables d'Olonne*

Licorne blonde, 4.8%.....3.80 €..... 7.00 €

Slash citrus, 4.5%.....3.80 €..... 7.00 €  
*White beer flavored with citrus*

Monaco.....4.00 €..... 7.80 €

Shandy.....4.00 €..... 7.80 €

Picon.....4.00 €..... 7.80 €

## **BOTTLED BEERS - 33 cl LOCAL**

### **Opé : Les Sables d'Olonne BIO**

Californian Common, 5.5%, amber..... 5.50 €

New England IPA, 5.5%, with exotic fruit notes.. 5.50 €

Stout, 5.9%, dark..... 5.50 €

Wheat Ale, 4.8%, white..... 5.50 €

### **La Garatelle : Vairé BIO**

Blonde 5.6%..... 5.50 €

*Light and refreshing*

Amber 5.6%..... 5.50 €

*Smooth with a fine bitterness and roasted notes*

Red Ale 5.6%..... 5.50 €

*A coppery robe with a bold character*

White 5.6%..... 5.50 €

*Fresh with citrus notes*

IPA 5.6%..... 5.50 €

*Floral notes with a pronounced bitterness*

### **Le Marsouin : Brétignolles-sur-Mer**

Soleil, 4.5%, White..... 5.50 €

Étoile, 6%, Amber..... 5.50 €

Authentique, 5% Blonde..... 5.50 €

Triple, 8.8% Blonde..... 5.50 €

Vaquita, 6.5% IPA..... 5.50 €

*Net prices in euro. Service included.*

## **Les Brasseurs de la Vie St-Gilles-Croix-de-Vie BIO**

La Joséphine, 4.5%..... 5.50 €

*White with elderflower, orange peel*

La Bé Vérole, 8.5%..... 5.50 €

*Triple blonde, powerful and smooth*

La Godaille, 5% IPA..... 5.50 €

*The little extra of oat flakes providing a beautiful smoothness and softening the bitterness*

La Garance, 4.5%..... 5.50 €

*White with a subtle raspberry taste*

Le Soleil levant..... 5.50 €

## **NON-ALCOHOLIC BEERS - 33 cl**

Beach Burn Blonde..... 5.50 €

Beach Burn IPA..... 5.50 €

## **ALCOHOLIC APERITIFS**

La Cabane spritz - 18 cl..... 9.50 €

*Giffard spritz liqueur, Gaël Crochet traditional method, sparkling water - 16%*

La Cabane elderflower - 18 cl..... 9.50 €

*Maison Coco elderflower liqueur (little brother of St Germain), Gaël Crochet traditional method, sparkling water - 17%*

Trouspinette - 8 cl..... 5.50 €

*Vendée aperitif based on wine and blackthorn - 16%*

Rinquinquin peach - 8 cl..... 5.50 €

*Wine-based aperitif with a peach taste - 15%*

Mumu - 8 cl..... 5.50 €

*Aperitif based on Muscadet wine, rum and elderflower - 15.9%*

Aromatized rosé - 12 cl..... 4.50 €

*Lime or grapefruit - 12%*

Kir white wine Chardonnay - 12 cl..... 4.50 €

*Raspberry, blackcurrant, blackberry or passion fruit cream  
White wine Vins de Pays de Val de Loire - Vendée IGP - 16%*

Sangria - 7% - 20 cl..... 4.90 €

Sangria - 7% - 1 Liter Pitcher..... 19.00 €

ORGANIC Cider Cidrerie La Ruadaie - 33cl... 4.90 €

*Morbihan, independent artisan - Sweet or Dry*

## **NON-ALCOHOLIC APERITIFS**

La Cabane Virgin Spritz - 18 cl..... 9.00 €  
Giffard non-alcoholic spritz liqueur, lemonade, sparkling water

La Cabane Virgin Elderflower - 18 cl..... 9.00 €  
Giffard non-alcoholic elderflower liqueur, lemonade, sparkling water

Virgin Mojito - 18 cl..... 9.00 €  
Non-alcoholic rum substitute, sparkling water, lime, fresh mint

## **SPARKLING**

FC Mint Maison coco - 17% - 4 cl..... 5.50 €  
Rum cream Mava spirit - 17% - 4 cl..... 5.50 €  
Caramel cream Vrignaud - 17% - 4 cl..... 5.50 €  
Liqueur mousse - 16% - 4 cl..... 5.50 €  
*Genepi, pear or whisky*

## **LOCAL WINES**

### **White Wines**

..... glass..... bottle  
..... 25 cl..... 75 cl

Vins de Pays de Val de Loire..... 4.00 €.....  
*Vendée IGP - Gaël Crochet - Dry and fruity*

Les Hauts de Brems.....4.85 €.... 18.50 €  
*Vins de Pays de Val de Loire*  
*Vendée IGP - Gaël Crochet - Dry and aromatic Chardonnay*

Dahu..... 4.95 €.... 19.50 €  
*Vins de Pays de Val de Loire - Gaël Crochet Vendée IGP*  
*Chardonnay aged in barrels, fruity*

Loubine..... 4.95 €.... 19.50 €  
*Vins de Pays de Val de Loire - Gaël Crochet Vendée IGP*  
*Chenin and Chardonnay, dry and mineral*

Les Haut de Brems Prestige..... 21.00 €  
*Vins de Pays de Val de Loire - Gaël Crochet Vendée IGP*  
*Powerful fruity Chardonnay, long finish*

Le P'tit franc blanc..... 4.85 €.... 18.50 €  
*Vin de France - Laurent Pajot*  
*Chenin, dry and mineral*

## Rosé Wines

Vins de Pays de Val de Loire..... 4.00 €.....  
*Gaël Crochet Vendée IGP - Dry and fruity*

Dahu..... 4.85 €.... 18.50 €  
*Vins de Pays de Val de Loire - Gaël Crochet Vendée IGP*  
*Pinot noir, dry and fruity with a light robe and an aromatic nose*

Bord de Mer..... 4.85 €.... 18.50 €  
*Vin de France - Laurent Pajot,*  
*Pinot noir and Gamay, fruity with floral aromas*

## Red Wines

Vins de Pays de Val de Loire..... 4.00 €.....  
*Gaël Crochet Vendée IGP*  
*Supple and aromatic tannins*

Les Hauts de Brems..... 4.85 €.... 18.50 €  
*Vins de Pays de Val de Loire - Gaël Crochet Vendée IGP*  
*Merlot Cabernet Sauvignon, supple and light with red fruit notes*

Coup de foudre..... 4.85 €.... 18.50 €  
*Vin de France - Laurent Pajot*  
*Cabernet Sauvignon, round and fruity*

## PLANCHES À PARTAGER

Homemade mayonnaise and vinaigrette !

Our boards are made on site,  
with delicious local products.

Bread without wheat flour from our baker on request.

Seafood delivery every morning

directly from the Les Sables d'Olonne auction.

Oysters opened to order.

*Seafood platters by reservation 24h before.*

*(Lobsters, crab claws, edible crabs... Contact us)*

### Sea Side

..... 6 oysters.. 12 oysters

Oysters (n°3)..... 9.00 €.... 18.00 €

*From the Auzance Estuary to La Gachère (1km in front of you!)*

*From the ocean, Bouin (North Vendée)*

*Mixed plate possible*

Bulots (150 g)..... 6.00 €

Crevettes Roses (x8)..... 8.00 €

Langoustines (x6)..... 8.50 €  
Fisherman's plate..... 17.00 €  
*3 oysters n°3, 50 g of bulots, 3 pink shrimp and 3 langoustines*  
*Seafood platter arrangement starting from 2 people on request*

One day, one seafood rillettes - Homemade !..... 9.00 €  
*Tuna / sardine / Mackerel depending on*  
*the daily inspiration of our chef!*

## **Land Side**

Garlic Préfou - Homemade !..... 8.50 €  
Salami board..... 7.00 €  
Mixed board..... 16.00 €  
*Cheese, green salad, cold meats*  
Veggie board - Homemade !..... 16.00 €  
*Salad, cheeses, fruits, vegetarian preparations depending on our chef's inspiration.*  
Roasted Camembert..... 9.00 €  
Pizza - Homemade !..... 8.50 €  
*(oval shape - about 22 cm) Jambon/cheese or 3 cheeses or goat cheese/honey*  
Croque monsieur - Homemade !..... 8.00 €  
*Jambon, fresh cream, cheese - With or without salad*  
Cheese board..... 12.00€  
*With salad*

## **ARTISANAL DESSERTS**

*Organic, without wheat flour*

Louise's cake... 7.50 €  
*Almond and frangipane*  
Chocolate fondant. 7.50 €  
Fruit shortbread.... 7.50 €  
*Blueberry or prune*  
*Contact us*  
Board of mini-pastries..... 15.00 €  
*(desserts above)*

## **ICED**

Caramel iced shortbread..... 6.00 €  
Iced Tiramisu..... 6.00 €  
Strawberry sorbet Vacherin..... 6.00 €  
Gourmet coffee..... 8.50 €  
Gourmet tea..... 9.50 €  
Gourmet herbal tea.. 9.50 €  
Gourmet digestif..... 9.90 €

*Net prices in euro. Service included.*

## **RENTALS**

*stand up paddle & canoe kayak*

Single Paddle and Kayak..... 15.00 €  
Double canoe..... 22.00 €  
Giant paddle..... 80.00 €

*Information at 06 76 70 04 60*

## **Offer a unique moment thanks to our GIFT VOUCHERS!**

*Amount or services of your choice.*

## **OUR PARTNERS**

*Brasserie Opé, Les Sables d'Olonne | Brasserie La Garatelle, Vairé | Brasserie Le Marsouin,  
Brétignolles-sur-Mer | Brasserie les brasseurs de la vie, Saint-Gilles-Croix-de-Vie | Les jus de Théo, La  
Mothe Achard | Winegrower Gaël CROCHET, Brem-sur-Mer | Cafés Albert | Champagne Jérôme Camille  
| Cidrerie la Ruadaie (35) | Winegrower Laurent Pajot, Brem-sur-Mer | Les huîtres de la Gachère,  
Jean-Philippe Vornière, Brem-sur-Mer | L'huîtres de la baie, Emmanuel ROBARD, Bouin | Les Sables  
d'Olonne auction | Sucré Salé de Louise | Fromages Beillevaire, Saint-Gilles-Croix-de-Vie | Vival,  
Brétignolles-sur-mer*

**[www.lacabanebremsurmer.fr](http://www.lacabanebremsurmer.fr)**