



DUNES MENU

€31,90

Homemade Foie Gras

or

6 Oysters

Catch of the Day

fish according to the market arrival

or

Butcher's Cut

Vendée Cheese Platter

or

Floating Island

or

Ice Cream of the Day

Dunes Menu Formulas

Starter + Main Course + Dessert €31.90

Starter + Main Course

or

Main Course + Dessert €25.90





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MENU

PLACE YOUR BETS



SET MENU €34

€5 worth of slot machine vouchers included

Starter + Main Course + Dessert



EXPRESS MENU – €18,50

SERVED ONLY FROM MONDAY TO FRIDAY AT LUNCHTIME.
EXCEPT ON PUBLIC HOLIDAYS

Cuttlefish Rata



Dessert of the Day



A glass of wine of your choice: white, rosé or red



DUNES SET MENU

Starter + Main Course + Dessert €31.90



Starter + Main Course or Main Course + Dessert €25.90



OUR MENU



OYSTERS & SEAFOOD

OYSTERS FROM L'AIGUILLON LA PRESQU'ÎLE "LES AMOURETTES"

6 oysters	11 €
9 oysters	16,50 €
12 oysters	22 €

FISHMONGER'S PLATTER 26,50 €

6 oysters, 5 prawns, 3 langoustines,
shallot vinegar and homemade mayonaise

PRAWN PLATTER 9 €

8 pieces with homemade mayonaise

LANGOUSTINE PLATTER 16,50 €

6 pieces with homemade mayonaise

SEAFOOD PLATTER 116 €

For 2 people: 1 crab, 12 oysters,
8 langoustines, 10 prawns, 12 whelks,
80 g of brown shrimp, 100 g of periwinkles,
butter, homemade Espelette pepper
mayonaise, lemon, shallot vinegar

RESERVATION REQUIRED (24 hours in advance)



DELIGHTS FROM THE SEA

Fish according to the market arrival, 16,50 €
seasonal vegetables and the sauce of the day

Cuttlefish Rata with beer 18,50 €

Carrots, steamed potatoes, vegetables

Sole meunière, Dunes style 24,50 €

Samphire butter, daily purée and vegetables

Seafood sauerkraut 30 €

Dunes-style beurre blanc, 2 langoustines,
2 prawns, salmon, fish of the day, cabbage



FROM THE LAND

Duck breast 300 g / 400 g 25 €

Choice of sauce, homemade potatoes

VBF butcher's cut 300 g 25 €

Choice of sauce, fries, salad

Giffaud pork rack with mogettes 20 €

Carrots, steamed potatoes, vegetables

Pulled beef burger 19 €

Pulmedade sauce, tomatoes, onion confit,
pickles, bacon, mizzote sauce

Chicken burger 17 €

Homemade sauce, tomatoes, onion
confit, pickles, bacon, cornflake-style
chicken strips, cheddar

Vegetarian burger 16 €

Homemade sauce, tomatoes, onion confit,
potato gallette, vegetables



LITTLE SWEET TREATS

Rum baba 8,50 €

Chocolate mousse 8,50 €

Floating island 6,50 €

Lemon meringue finger
with lemon jelly 9.00 €

Cheese platter 8.00 €

Catalan cream 8,50 €

Coffee or tea with mini desserts 10 €





OUR STARTERS



Homemade Foie Gras

25 €

Candied onions with red wine and trouspinette, brioche



Burgundy Snails

6 pièces 9 €

12 pièces 17 €



Frog Legs with Parsley

18,50 €



Caesar Salad

16,50 €

Cornflake-coated chicken strips, smoked bacon, croutons, tomatoes, soft-boiled egg, lettuce



Dunes Salad

18 €

Salad, foie gras, prawns, langoustines, peppered duck breast, tomatoes, homemade mayonnaise



Fisherman's Platter

18,50 €

3 oysters, 3 prawns, 2 langoustines, shallot vinegar, small butter portion, homemade mayonnaise





CHILDREN'S MENU



Up to 10 years old

€10.50



**French chicken
strips or beef burger**



**Side dish:
fries and salad**



1 scoop of ice cream



**A syrup with water,
flavour of your choice**

