

Specials

Starters

Devilled eggs with tuna ³⁻¹⁰	€3,90
A dozen snails of Bourgogne ¹⁻¹⁰	€6,00
Frog Legs with parsley ¹⁻⁷⁻¹⁰	€6,00
Homemade foie gras terrine with apricots and chutney of dry fruit ¹⁻⁸	€18,00
Marinated herring fillet at the Provençal ⁴⁻⁸	€5,00
Home-made rabbit terrine with tarragon ³⁻¹⁰	€6,00
Cassolette of stuffed piquillos ¹⁻²⁻⁴⁻¹⁰⁻¹⁴	€9,00
Spread of melon with Serrano ham ³⁻¹⁰	€11,00

Marennnes d'Oléron oysters ¹⁴

Served with sausage and a glass of white wine

For 6	€12
For 9	€17
For 12	€20

Fish

Squid sauté, Armoricaïne style ²⁻³⁻⁵⁻¹⁰	€15
Young cod steak ³⁻⁴⁻¹⁰ tomatoes and peppers	€18
Marinated salmon steak ⁴ with ginger and preserved lemon	€16
2-salmon tartar ⁴	€17
Risotto saffron with walnut of Saint-Jacques ⁴⁻⁷	€18
Marinated tuna tataki ³⁻⁴⁻⁶⁻¹⁰ with mint, coriander and soya	€18

Salads

Traditional salad of South West France ¹⁰ dried duck breast fillet, diced bacon, gizzards, foie gras	€15
Fish and seafood salad ²⁻⁴⁻⁵⁻¹⁰ shrimp, crayfish, tuna tataki, salmon marinated in dill, marinated herring	€15
Basque salad ⁷⁻¹⁰ sheep cheese, piquillos, raw ham, pine kernels	€16
Salad with goat cheese ⁶⁻⁷⁻¹⁰ goat cheese on toast, walnut and caramelised apples	€14
Exotic salad ³⁻¹⁰ spices chicken, pineapple, avocado	€14

Meat

Rib steak with Maître d'Hôtel butter 300 g ⁷⁻¹⁰	€23
Duck Breast ¹⁰	€21
Prime rib for two people ¹⁰	€50
Roast flank steak 300 g ¹⁰	€15
Duck confit ¹⁰	€15
Honey roasted pork ribs ³⁻¹⁰	€18
Steak tartar ³⁻¹⁰ (can be fried upon request)	€16
Lamb confit with olives ¹⁰	€18
Chicken drumstick confit with spices ³⁻¹⁰	€16

Our sauces:

crystallised shallots, raw shallots, green pepper,
bordelaise, soft spices, honey rosemary,
bleu d'Auvergne cheese.

Brasserie service 11am to 1am - every day

Minimum payment on card machine €10 - ~~cheques~~

Menus and desserts

Cajou's Menu

Starter + main course or Main course + dessert €23

Starter + main course + dessert €27

Starters

Perigord salad ¹⁰

Spread of melon

Marinated herring fillets, Provence style ⁴⁻⁸

Main courses

Roast flank steak ¹⁰

Chicken drumstick confit ³⁻¹⁰

Fish of the day

Dessert

Chocolate lava cake ³⁻¹⁰

Ice cream duo ³⁻⁷

Clafoutis with seasonal fruit ¹⁻³⁻⁷

Cake from the display**

Cheeses

Selection of cheeses ⁷⁻¹⁰ €9,00

Baked Camembert with bacon ¹⁻⁷⁻¹⁰ € 9,00

Desserts

Floating island ³⁻⁷⁻⁸ €5,50

Creme brulee ³⁻⁷ €6,50

Chocolate lava cake ³⁻⁷ €6,50
with a cashew fleur de sel caramel centre

Cajou's Profiteroles ³⁻⁷⁻⁸ €8,00

Coffee with selection of delights ³⁻⁷⁻⁸ €6,50

Homemade French toast ³⁻⁷⁻⁸ €7,00
and Rum-raisin ice cream

Shortcake with strawberries ¹⁻³⁻⁷ €7,00
and whipped cream

Clafoutis with seasonal fruit ¹⁻³⁻⁷ €6,50

Ice cream trio ⁷ €6,50

Cake from the display €3,50 à €4,90

Menu of the day ^{**} €14,50

Starter + main course + dessert**
+ wine or ½ mineral water

Formula du jour ^{***} €12,70

Starter + main course + wine ou ½ mineral water
Main course + dessert** + wine ou ½ mineral water

Dish of the day ^{***} €8,30

Brunch €15,00

hot drink + fruit juice + cake from the display
+ salmon or bacon + emmental + scrambled eggs

Kids' menu €8,80

depending on product availability - **Cake from the display + €1.50 - ***Except Sundays and public holidays

For your family, group or business meals, please contact us to arrange a menu that suits your budget.

1 - Gluten (wheat, rye, barley, etc.)

2 - Shellfish and shellfish-based products

3 - Egg and egg-based products

4 - Fish and fish-based products

5 - Peanuts and peanut-based products

6 - Soybean and soybean-based products

7 - Milk and lactose

8 - Nuts (walnuts, almonds, etc.)

9 - Celery and celery-based products

10 - Mustard and mustard-based products

11 - Sesame seed

12 - Sulphur dioxide and sulphites

13 - Lupine and lupine-based products

14 - Molluscs and mollusc-based products