

La Cabane Comptoir

TAPAS

Marmande tomatoes, mini mozzarella and pesto	€10	Charcuterie board by Louis Ospital and Maison Faber Lascombes	€18 €26
Wild-caught fish & chips, tartar sauce	€10	Cheese platter by Pierre Rollet	€18 €26
Crispy fried chicken Selected by butcher Florian Gazeau in Canéjan, barbecue sauce	€12	Croque-Monsieur with comté cheese, truffled ham and chips	€19
Trout from Saint-Étienne-de-Baïgorry, wasabi cream	€12	Platter of Cebo De Campo Ibérico ham fennel oil, bread and Bordeaux butter	€29
Baked octopus and chorizo by Louis Ospital	€14		

DESSERTS

Strawberries by Frédérique, topped with strawberry juice	€10	Banana Split Banana, strawberry, vanilla and chocolate ice cream, vanilla whipped cream, Valrhona dark chocolate sauce	€12
Brioche "French toast", caramel sauce, ice cream with Madagascan Bourbon vanilla	€11	Profiteroles Choux pastry buns filled with Madagascan Bourbon vanilla ice cream, topped with whipped cream, Valrhona Guanaja dark chocolate sauce and slivered almonds	€14
Dame Blanche Vanilla ice cream, Valrhona Guanaja dark chocolate sauce, vanilla whipped cream, slivered almonds	€11	Coffee with an assortment of desserts 5 sweets	€14
Frosted coconut Coconut home-made sorbet and light mousse, Malibu, yuzu gel and Valrhona Opalys white chocolate crisp	€12	Plain waffle	€6
Verbena and raspberry tartelette Vanilla pastry cream, raspberry jam, blancmange infused with verbena, home-made verbena and raspberry sorbet	€12	Homemade chocolate waffle	€8
Valrhona Grand Cru chocolate lava cake, vanilla whipped cream, custard	€12	Fior di latte Italian ice cream	€6
		Ice cream and sorbets	
		1 scoop	€4
		2 scoops	€6
		3 scoops	€8

WINES*

WHITE

		By the glass 12.5 cl	Bottle size 75 cl
Château Thieuley	<i>Entre-Deux-Mers</i>	€7	€28
Château Perron	<i>White Graves</i>	€8	€30
Melody (semi-sweet)	<i>Côtes de Gascogne</i>	€7	€26

ROSE

Rosé de Bordeaux	<i>Rosé</i>	€7	€24
Rosé de Provence	<i>Rosé</i>	€9	€30

RED

Château Malagar	<i>Côtes-de-Bordeaux</i>	€7	€28
A d'Arche	<i>Graves</i>	€8	€30
Baulos Charmes	<i>Pessac-Léognan</i>	€10	€40

*Please ask our staff for the full wine list

BEERS

	Half-pint 25 cl	Pint 50 cl
Saint-Omer lager 4.7°	€4	€7.50
Vedette white 4.7°	€4.50	€8.50
		Bottle 33 cl
Corona lager 4.6°		€8
Alcohol-free Corona lager 0°		€6

COCKTAILS

Lillet Tonic <i>Lillet, Indian Tonic, lemon</i>	€12
Aperol Spritz <i>Aperol, Prosecco, sparkling water, orange</i>	€12
House Gin & Tonic <i>Bombay Sapphire gin, Indian Tonic, lemon</i>	€12
Mojito <i>Bacardi Carta Oro rum, lime, cane sugar, sparkling water, mint</i>	€12
→ Extra fruit purée (strawberry or mango) €2	
St-Germain Spritz <i>St-Germain elderflower liqueur, sparkling water, lemon</i>	€14
Piña Colada <i>White Embargo rum, coconut purée, pineapple juice</i>	€14
Virgin Piña Colada <i>Alcohol-free rum syrup, coconut purée, organic pineapple juice</i>	€10
Virgin Mojito <i>Alcohol-free rum syrup, lime, cane sugar, sparkling water, mint</i>	€10

WATER, SODA AND FRUIT JUICE*

Organic Meneau fruit squash <i>Grenadine, Peach, Strawberry, Lemon, Mint</i>	€3.50
Abatilles mineral wate 33 cl <i>Still or sparkling</i>	€4
Abatilles mineral water 75 cl <i>Still or sparkling</i>	€6 / €7
Sodas 33 cl <i>Coca Cola, Coca Zéro</i>	€6
Sodas 25 cl <i>Orangina, Schweppes Tonic, Schweppes Citrus, lemonade, Fuze Tea</i>	€6
Organic Meneau fruit juice	€7
<i>Orange, Pineapple, Apple, Tomato, Grapefruit, Apricot, Strawberry-Raspberry</i>	
Organic Meneau iced green tea <i>Mint</i>	€6

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