

Starters

Crispy goat cheese salad, smoked bacon bits, walnuts and honey Small 9,50 € Large 14,50 €

Caesar Salad : breaded chicken strips, tomatoes, parmesan shavings, golden croutons, anchovies and Caesar dressin Small 10,50 € Large 15,50 €

✓ Greek Salad : tomatoes, cucumber, feta cheese, olives, homemade vinaigrette Small 9,00 € Large 14,00 €

Salmon Tartare with passion fruit, avocado and shallots 13,90 €

Homemade Seafood Platter : sardine rillettes, salmon and tuna terrine, sautéed garlic and parsley prawns, homemade mayonnaise 15,50 €

The Gourmet Focaccia (to split.. or not!) : Generously topped and baked focaccia bread with tomato sauce, mozzarella, artichokes, grilled eggplant, zucchini, coppa 14,50 €



HOMEMADE BURGERS

Le Spot Beef patty, bacon slice, cheddar, ketchup, mayonnaise, lettuce, tomato, red onions XL version with double patty : +3,00 € 18,00 €

Le Guyo Beef patty (150g), grilled bacon, melted Vendée Mizotte cheese, onion compote, tomato, lettuce, burger sauce XL version with double patty : +3,00 € 18,90 €

Le Cocorico Crispy homemade breaded chicken, melted comté cheese, red onions, tomato, lettuce, curry sauce 17,50 €

✓ Le Veggie Vegetable patty, melted cheddar, sun-dried tomatoes, lettuce, pesto mayonnaise 16,50 €



PASTA

Iberian-style linguine, creamy sauce with grilled chorizo cubes, confit peppers 16,00 €

✓ Vegetable tagliatelle, shaved zucchini and carrots, pesto, creamy ricotta, sun-dried tomatoes, red onions 15,00 €

Fresh salmon penne served with a creamy sauce and fresh dill 16,50 €

✓ Vegetarian



FISH

Sea Bream Fillet, chimichurri sauce and wok vegetables 20,50 €

Chimichurri sauce : a cold sauce made with flat-leaf parsley, garlic, olive oil, vinegar and a touch of chili

Oven-roasted hake fillet, served with a lemony « beurre blanc » sauce and rice duo 17,50 €

MEAT



Grilled Beef sirloin steak (min. 220g), chips and salad 25,00 €

Sauce choice : pepper, mushroom or Roquefort

Chicken ballotine stuffed with ham and sage, fresh mushroom cream sauce and basmati rice 18,50 €

Slox cooked and confit pork ribs, chips and salad 18,00 €

Duck confit « parmentier » : shredded duck confit, smooth and creamy homemade mashed potatoes 19,50 €

SIDE DISHES TO ACCOMPANY YOUR MEALS : Fries, basmati rice, vegetable wok, pasta or green salad



CONSULT THE BLACK BOARD FOR CURRENT SUGGESTIONS

HOMEMADE DESSERTS

Assiette gourmande (a selection of mini-desserts) 9,00 €

Tiramisu 8,50 €

Chocolate Mousse 8,00 €

Chocolate fondant, berry coulis and a scoop of vanilla ice cream 8,50 €

Vanilla and exotic fruits coulis Panna cotta 8,00 €

Lemon cheesecake and berry coulis 8,50 €

Fresh fruits bowl with raspberry sorbet 8,00 €

ICE CREAM



Exotic

1 scoop mango, 1 scoop passion fruit, 1 scoop coconut, exotic coulis and whipped cream 9,00 €

Vacherin

1 scoop strawberry, 1 scoop raspberry, 1 scoop white chocolate, red berry coulis, homemade meringue and whipped cream 9,00 €

Strawberry melba

Strawberries, 2 scoops vanilla, 1 scoop strawberry, red fruit coulis, whipped cream 8,50 €

Banana split

Banana, 1 scoop vanilla, 1 scoop strawberry, 1 scoop chocolate, chocolate sauce, whipped cream 8,50 €

Chocolate liégeois

2 scoops chocolate, 1 scoop vanilla, chocolate sauce, whipped cream 8,00 €

Coffee Liégeois

2 scoops coffee, 1 scoop vanilla, espresso, whipped cream 8,00 €

Dame blanche

3 scoops vanilla, chocolate sauce, whipped cream 8,00 €

CREATE YOUR ICE CREAM

1 SCOOP 3,10 € 2 SCOOPS 5,30 € 3 SCOOPS 7,00 €

ICE CREAM FLAVORS > Vanilla, Chocolate, White Chocolate, Salted Caramel, Coffee, Pistachio, Praline, Peanut, Coconut

SORBET FLAVORS > Strawberry, Raspberry, Lemon, Mango, Passion Fruit

Extras : Chocolate sauce, red fruits coulis, salted caramel, exotic coulis : 1,50 €

DRINKS

COLD DRINKS

Sodas Coca-Cola / Zéro, Oasis, Orangina, Schweppes Tonic / Agrumes, Fanta Orange, Fuze Tea, Sprite, Perrier, Cacolat 3,30 €
Fruit juices Pago (pineapple, orange, apple) 3,30 €
Limonade 2,60 €
Diabolo 2,80 €
Water sirop 2,30 €
Vittel 25cl 3,00 €
Kombucha Tonic 4,80 €
Ginger beer 5,30 €
Vittel 1L / San Pellegrino 1L 4,50 €

HOT DRINKS

Espresso coffee 2,20 €
Large coffee 2,50 €
Hot chocolate 3,80 €
Coffee with milk 3,10 €
Cappuccino 3,80 €
Latte Machiatto 4,10 €
Tea / Herbal tea 3,50 €

THE TIMELESS

Martini (bianco, rosato, rosso) 5cl 4,50 €
Kir 12cl 3,80 €
Kir royal 12cl 4,80 €
Troussepinette 8cl 3,30 €
Ricard 2cl 3,10 €
Sangria 20cl 5,20 €
Cidre brut 25cl 3,60 €

COCKTAILS

69, Bikini, Sex on the Beach, Pina Colada, Mai Tai 8,50 €
Craft
Mojito, Kiev Mule, Pink Skies, Epine Smash, Espresso Martini, Daiquiri, Dark'n Stormy 9,50 €
Apérol Spritz, St Germain Spritz
Limoncello Spritz 9,00 €
Gin Tonic 8,50 €
Alcohol free
Paradise Dream, Caribbean Sun, Coconut King, Jungle Green, VIP 7,00 €
Virgin Mojito 8,00 €

DRAFT BEERS

La Cadette 3,30 € 25cl 6,10 € 50cl
Vedett IPA 4,30 € 8,10 €
Affligem 4,50 € 8,50 €
Imperial DIPA 5,10 € 9,30 €

BOTTLE BEERS (33cl)

Desperados 5,30 €
Mélusine 4,80 €
Kriek 25cl 4,80 €
Blanche de Namur 4,80 €
La Musse Bocage 6,80 €
Westmall Dubbel 4,80 €
Delta IPA (alcohol free) 5,30 €
Sport Zot (alcohol free) 4,80 €
La Musse Triple 6,80 €



village de la guyonnière
CAMPING VENDÉE ★★★★★

Le jardin d'été
Restaurant