



Menu

MOULES & BEEF

32 €

Starters :

- Lime-marinated salmon verrine
Guacamole and dill cream sauce
- Beef carpaccio, pistou and Parmesan cheese
- Small squids grilled on the plancha
with a garlic and parsley sauce

Main Courses :

- Any choice of mussels
with Fresh-cut chips
- Beef tartare (freshly sliced): **The Classic**
- Piece of beef, with a choice of sauces :
Roquefort, Shallot onions, Pepper
- Slice of salmon a white butter sauce
- Grilled sardines with Guérande sea salt
(depending on season)

Desserts :

- Île flottante
- Crème brûlée with Bourbon vanilla
- Chocolate mi-cuit with crème anglaise
- Ice cream 2 scoops
- Gourmet coffee or tea + 3 €

All changes to the dessert from the à la carte menu + 2 €

Mussels

With Fresh-cut chips

Marinières	17 €
<i>Shallot onions, white wine, parsley</i>	
Poulette	17 €
<i>Shallot onions, cream, white wine</i>	
Roquefort	18 €
<i>Crème fraiche, roquefort</i>	
Curry and Chorizo	18 €
<i>Curry, cream, chorizo</i>	
With garlic cream sauce	18 €
<i>Shallots, cream, garlic, white wine</i>	

Starters

Beef carpaccio <i>with pistou and parmesan</i>	10 €
Small squids (<i>chipirons</i>)	15 €
<i>Grilled on the plancha, with a parsley and garlic sauce</i>	
Lime-marinated salmon verrine	10,50 €
<i>Guacamole and dill cream sauce</i>	
Caesar Salad	17,50 €
<i>Salad, chicken, boiled egg, tomato, parmesan, croutons, Caesar sauce</i>	

Seafood on the Plancha

30 €

Clams, mussels, king prawns, calamars and Fresh-cut chips

Main Courses

Penne rigate pasta with vegetables	17 €
<i>Aubergine, courgette, tomato, red onion</i>	
Grilled King Prawns on the plancha	21 €
<i>Garlic and Espelette chili pepper</i>	
Grilled sardines with Guérande sea salt	18,50 €
Slice of salmon with white Butter sauce	21 €
Plate of Fresh-cut chips	6 €

Side plates

- Meat :** Fresh-cut Chips
- Fish :** Homemade piperade
- Homemade sauces :**
Roquefort - confit shallots - Pepper

Lunch Menu

before 3PM

24 €

Starter/Main Course
OR
Main Course/Dessert

Choose from the menu

MOULES & BEEF

RESTAURANTS

ARCACHON - ANDERNOS
LACANAU - CAP-FERRET

Children's Menu (-10 years)

- Homemade minced beef steak/chips
- or Salmon/chips
- or Mussels "à la marinière"/chips

Desserts

Ice cream 2 scoops

13 €

Burgers

With Fresh-cut Chips

Classic

Home-made burger (beef), Cheddar cheese, American sauce and shallot confit

Mexican

Sauce and home-made burger (beef), guacamole, chorizo, red and green peppers, Cheddar cheese

Italian

Home-made burger (beef), confit tomatoes, Mozzarella, red onion

19,50 €

BEEF

With Fresh-cut Chips

Beef tartares freshly sliced	
• The Classic	21 €
Piece of Beef with a choice of sauce	21 €

Desserts

Île flottante	7 €
Crème brûlée with Bourbon vanilla	7 €
Chocolate mi-cuit and crème anglaise	7 €
Strawberries with sugar (<i>Depending on season</i>)	7 €
Gourmand coffee	10 €
Ice cream 2 scoops	5 €
Ice cream 3 scoops	6,50 €
Ice creams :	
<i>Vanilla, chocolate, coffee, strawberry, praline, coconut, rum-raisin, pistache, caramel, mint-chocolate</i>	
Sorbets : lemon, black currant, pear, passion fruit, raspberry	
Dame blanche	8 €
Coffee or chocolate Liégeois	8 €
Colonel lemon sorbet, Vodka	9 €
Amiral pear sorbet, Perry liqueur	9 €

Supplement chantilly or hot melted chocolate . 2 €

Prices include service - List of allergens available on request

- Restaurant open 7 / 7 all day/night - Open until late -



Water

Abatilles	1/2 L . . . 4 €	1 L . . . 5 €
Abatilles Sparkling	1/2 L . . . 4 €	1 L . . . 5 €
<i>"Natural Arcachon mineral water from generation to generation since 1925"</i>		

Perrier (33cl), Vittel (25cl),	4 €
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Hot Drinks

Coffee	2,20 €
Decaffeinated coffee	2,20 €
Noisette (drop of milk)	2,50 €
Large black	3,80 €
Large white	4 €
Large decaffeinated white	4 €
Hot Chocolate	4 €
Cappuccino	4 €
Vienna chocolate	4,30 €
Hot or cold Milk	2,50 €
Supplement cordial	0,20 €
Iced coffee	4,30 €
Teas & herbal teas	4 €
Flavoured Teas	4,50 €
Pot of milk	0,50 €
Irish coffee (Whisky Jameson)	9,50 €
Cuban coffee (Rhum Havana)	9,50 €
Landes coffee (Armagnac)	9,50 €
French coffee (Cognac)	9,50 €

Cold Drinks

Coca (33cl)	4 €
Coca Cherry (33cl)	4 €
Coca zéro (33cl)	4 €
Fanta orange (33cl)	4 €
Tropico Tropical (25cl)	4 €
Fuzetea (25cl)	4 €
Schweppes (25cl)	4 €
Orangina (25cl)	4 €
Cacolac (20cl)	4 €
Cordial	2,50 €
Lemonade (25cl)	4 €
Diabolo (25cl)	4,20 €
Cordial	0,20 €

*Mint, grenadine, lemon, peach, strawberry, orgeat almond
Coconut, blackcurrant, Pulco*

Fruit Juices PAGO (20cl)	4 €
<i>Orange, pineapple, ACE, grapefruit, apple, apricot, strawberry, tomato, mango, pear</i>	

Fresh orange or lemon juice	7 €
Perrier (33cl)	4 €
Vittel (25cl)	4 €

Draft Beers

Heineken (5°) 25cl	3,80 €
50cl	7 €
Galopin 16cl	2,20 €
Affligem (6,7°) 25cl	4,50 €
50cl	8,50 €
Galopin 16cl	3 €

Bottled Beer (33cl)

Pelforth (6,5°)	6 €
Desperados (5,9°)	7 €
Edelweiss Belgian white beer (5°)	6 €
Mort subite Kriek (4°)	8,50 €
Heineken O.O (Without alcohol)	4 €
Heineken (5°)	5,50 €

Apéritifs

Américano "The Best in the World" (18cl)	9 €
Spritz Aperol (15cl)	9 €
Kir blackcurrant, peach, blackberry (12cl)	4,50 €
Kir royal blackcurrant, peach, blackberry (8cl)	8,50 €
Glass of Champagne (9cl)	8 €
Glass of Sauternes (12cl)	7 €
Ricard (2cl)	3 €
Whiskies (4cl)	
Clan Campbell	6 €
Jameson	8 €
Jack Daniel's	7 €
Chivas	12 €
Martini white or red (8cl)	6 €
Lillet white, red or rosé (8cl)	6 €
Campari (6cl)	6 €
Muscat, Suze (8cl)	6 €
Porto white or red, Pineau (8cl)	6 €
Martini Gin (8cl)	7,50 €
Glass of Sangria (12cl)	5 €
Glass of sparkling Sangria Prosecco (16cl)	7 €



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Cocktails

Américano "The Best in The World" (18cl)	9 €
Spritz Aperol (15cl)	9 €
Lillet Tonic (15cl)	8,50 €
Mojito	8,50 €
<i>Havana, green lemon, fresh mint, brown sugar, soda</i>	
Margarita	8,50 €
<i>Téquila, lime, Triple Sec, cane sugar</i>	
Caipirinha Cachaça, lime, brown sugar	8,50 €
Caipiroska Vodka, lime, brown sugar	8,50 €
Cuba libre Havana, Coca, lime	8,50 €
Daiquiri Havana, lime, fruit juice, cane sugar	8,50 €
Ti-punch	7,50 €
<i>Rum, lime, brown sugar</i>	
Piña Colada Havana, coconut cream, pineapple juice	9,50 €

Without alcohol

Le Chantaco	8 €
<i>Lemon, orange, grapefruit, pressed strawberries</i>	
Le Pilotis	8 €
<i>Coconut, pineapple, grapefruit, strawberry cordial</i>	

Digestifs

Get 27, Manzana, Bailey's, Marie Brizard (6cl)	7 €
Tariquet Bas Armagnac "Hors d'âge" (4cl)	9 €
Rum "Zacapa 23 ans Ambré" (4cl)	15 €

The Cellar

Red wines

	12 cl	37,5 cl	75 cl
<i>1^{ères} Côtes de Bordeaux</i>			
Château de Marsan	4 €	13 €	22 €
<i>Graves</i>			
Château Clare			25 €
<i>Canon-Fronsac</i>			
Château Haut Francarney			32 €
<i>Haut-Médoc</i>			
Mademoiselle L (de LA LAGUNE)	6 €		35 €
Château de Villambis 2010			33 €
<i>Pessac-Léognan</i>			
Château Lagrave Martillac	20 €		37 €
Château Latour Martillac			52 €

White wines

	12 cl	37,5 cl	75 cl
<i>Bordeaux Blanc</i>			
Château de Marsan	4 €	13 €	22 €
<i>Vin de Pays des Côtes de Gascogne</i>			
Domaine de Tariquet	4,50 €		23 €
<i>Entre Deux Mers</i>			
Ch. Tour de Mirambeau	5,50 €	15 €	27 €
<i>Pessac-Léognan</i>			
Château Latour Martillac			54 €
<i>Vin de Pays des Côtes de Gascogne 1^{ères} Graves</i>			
Domaine de Tariquet	5 €		26 €
<i>Sauternes</i>			
Château Haut Pick	7 €		38 €

Rosé wines

	12 cl	37,5 cl	75 cl
<i>Bordeaux Rosé</i>			
Château de Marsan	4 €	13 €	22 €
<i>Bordeaux Clairet</i>			
Clairet Cave de Quinsac		13 €	22 €
<i>Côtes de Provence</i>			
Estandon Héritage	5,50 €	14,50 €	27 €

Sangria

Glass of Sangria (12cl)	5 €
Glass of sparkling Sangria Prosecco (16cl)	7 €
Pitcher of Sangria (1 Litre)	21 €

Champagnes and sparkling

Irroy (The glass 9cl)	8 €	
		75 cl
Taittinger Brut Réserve		60 €
Perrier Jouët Grand Brut		70 €
Neirano Prosecco DOC		28.50 €
Chandon Garden Spritz (Argentina)		42 €

Prices include service

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