



## Our fish dishes

*...with a wine proposition*

*« Grilled, roasted or in « choucroute », choose the fish or seafood which tempts you most. »*



7pm-11pm Sunday to Thursday

7pm-11 :30pm Fridays & Saturdays

### Cabin Aioli

Fresh cod and steamed vegetables : **21.50 €**

Grilled sea bass or sea bream (400 gr) : **22.00 €**

Tartare sauce, potatoes, leek fondue

Sauerkraut of the sea : **25.00€**

Haddock, salmon , cod, Saint-Pierre, Saint-Jacques and butter

Grilled or meunière sole (400gr) : **35.00€**

Potatoes, leek fondue

### Suggestions of the moment

Linguine with pesto, roasted gambas and shell sauce : **23.00 €**

Wild fennel flavoured grilled sea bass (for 2) : **75.00 €**

Potatoes, leek fondue

Roasted scallop walnuts, fregola sara risotto : **23.00€**

### Vegetarian

Wok-style and cooked market vegetables, crispy sesame tile : **16.00€**

Wine with your fish : 12.50 cl

Duras AOC Sainte white : **5.50 €**

Château Sainte Roseline, AOC Côtes de Provence, rosé : **6,50€**