



HAPPY HOURS

TUESDAY TO FRIDAY 5PM TO 7PM

Pint beer (blonde) - 4€

Pint beer (IPA / blanche) - 5,50€

Ricard - 2€

Glass of wine Little Dada (12cl) - 3€

Soft - 3€

HAPPY OYSTER

TUESDAY TO FRIDAY 6PM TO 7PM

1€ one oyster

WINES

WHITE

	Verre (15cl)	Bouteille (75cl)
Little Dada by Rouillac, AOP Bordeaux, 2022	5€	22€
Le Gascogne d'Alain Brumont, IGP Côtes de Gascogne	6,50€	26€
Le blanc d'Alain Brumont, 2022	6,50€	30€
Château Haut-Meyreau, "Les fleurs du mal", AOC Entre-deux-mers, 2022	6,50€	30€
Domaine du Fief noir, AOC Anjou, 2022	7€	32€
Fleur de sel, Chardonnay Pays d'Oc, 2023	7€	32€
Domaine du Salut, AOC Cérons, 2022	8€	38€
Domaine Bouzereau, AOC Côteaux Bouguignons, 2022	8€	38€

ROSÉS

	Verre (15cl)	Bouteille (75cl)
Little Dada by Rouillac, AOP Bordeaux	5€	22€
Provence, AOC Côtes de Provence, Domaine Estandon, Cuvée héritage, 2023	7€	32€

CHAMPAGNES

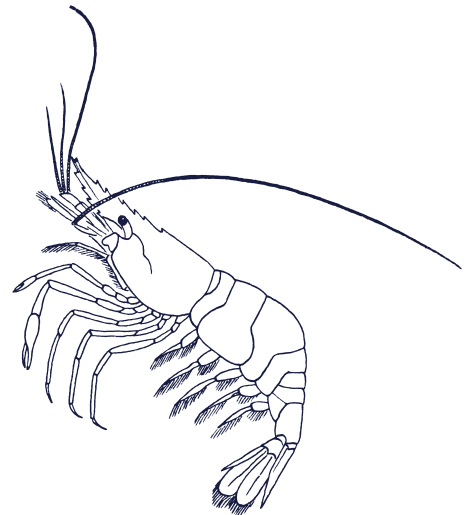
	La coupe	Bouteille (75cl)
Champagne of Maison Cisneros	10€	55€
Champagne Taittinger Brut Prestige	-	70€

RED

	Verre (15cl)	Bouteille (75cl)
Little Dada by Rouillac, AOP Bordeaux, 2020	5€	22€
Le pinot noir de Bouscassé, Alain Brumont, VDF, 2020	6€	24€
Domaine de la Bêche, AOC Morgon, 2021	6€	26€
Languedoc, AOC Minervois, Domaine Sénat, Cuvée Arbelete et coquelicots, 2023	7,50€	36€
Château de Rouillac, Maison Cisneros AOC, Pessac-Léognan, 2014	-	45€

CIDERS "FILS DE POMME" ORGANIC

Le Sauvage (pomme)	6€
L'épatant (poire)	6€
La Coquette (fleur d'hibiscus)	6€



DRINKS

WATER

	50cl	1L
Abatilles still water	-	6€
Abatilles sparkling water	4€	6€

BEERS

	25cl	50cl
Blonde	4€	6€
IPA	5€	7€
Blanche	5€	7€
Cider	5€	7€
+0,20cts syrup supplement		
Alcohol-free beer (33cl)	5,50€	

SOFTS

	25cl	33cl
Coca-cola (rouge ou zéro)	-	4,50€
Orangina	4€	-
Fuzetea	4€	-
Fever tree	4€	-
Ginger	4€	-

SMOOTHIES ORGANIC

	25cl
Banana Pineapple	5,50€
Mango Passion	5,50€

LEMONADE

	33cl
Lemonade	4€

FRUITS JUICES - ALAIN MILLAT

	33cl
Williams Pear Nectar	6€
Orange	6€
Reinette apple	6€
Pink grapefruit	6€
Apricot Nectar	6€
Red tomato	6€

ORGANIC ICED TEAS

	25cl
Mint	4,50€

MONIN SIROP WITH WATER OR LEMONADE

	33cl
Lemon	2,50€
Strawberry	2,50€
Peach	2,50€
Grenadine	2,50€
Mint	2,50€
Orgeat	2,50€

DRINKS

APERITIFS

Ricard	3€
Suze (+€3 tonic supplement)	3€
Get 27	5€
Martini blanc ou rouge	5,50€
Lillet rosé ou blanc (+€3 tonic supplement)	5,50€
Glass of Prosecco	7€
Vodka absolute	10€
Whisky William Lawson	10€
Jack Daniel's	10€
Rhum Bacardi	10€
Santa Teresa	10€
Gin L'Acrobate (+ fever tree)	10€

COCKTAILS

Mojito	12€
Spritz	12€
Caipirinha	12€
Bloody Mary	12€
Irish Coffee	12€
Moscow Mule	12€
Jagermeister Red Bull	9€
Saint-Germain Spritz	12€
Virgin Mojito	6€

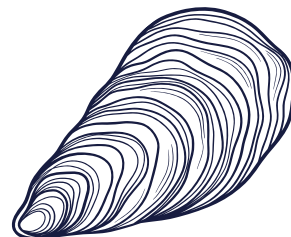
AFTER DINNER LIQUEUR

Menthe pastille (mint)	6€
La Chartreuse	10€
Cognac de Poursac	12€
Armagnac Château de Laubade VSOP	12€

HOT DRINKS

COFFEE AND TEA

Espresso coffee (Regus coffee) - (decaf available)	1,80€
Long coffee	1,80€
Hazelnut coffee	2€
Double espresso	2,50€
« Damman » tea, herbal tea	3€
Cream coffee	3,20€





THE SEA

OYSTERS N₄

The 6 : 12,00€

The 12 : 20,00€

OYSTERS N₃

The 6 : 13,00€

The 12 : 22,00€

CAPUCINE'S PLATE

22,00€

6 oysters

Bunch of organic shrimps

Whelks cooked à la
provençale

AGATHE'S PLATE

24,00€

6 oysters

Bunch of organic shrimps

Terrine of pork and Espelette
pepper

GRAND FATHER'S PLATE

50,00€

12 oysters

Bunch of organic shrimps

Whelks cooked à la provençale

Terrine of pork

A bottle of Little Dada white, 2022

BUNCH OF ORGANIC SHRIMPS 10,00€

WHELKS COOKED À LA PROVENÇALE 8,50€

**MONKFISH LIVER TERRINE WITH ORGANIC FRENCH OLIVE
OIL AND TOASTED BREADCRUMBS 11,00€**

MACKEREL RILLETTES 10,00€
of La Cabane

THE EARTH

TERRINE OF PORK 8,50€

Pork and Espelette pepper

CHEESES BOARD 18,00€

Assortment of cheeses chosen by our
cheesemonger

COCHONAILLE BOARD

BY *Alexandra & Rocio*

18,00€

Assortment of charcuterie chosen by us

MIXED BOARD 21,00€

A clever combination of cheese and
charcuterie platter

TO SHARE... OR NOT !

HUMMUS OF LA CABANE WITH BASIL, SUMAC AND LEMON	7,00€
EMENGOA BLACK PUDDING CROQUETTES WITH APRICOT COMPOTE	10,00€
TARAMA, SMOKED COD EGG, GRISSINO, LEMON AND SUMAC	11,00€
“HEART OF BEEF” TOMATOES, BURRATA, CITRUS VINAIGRETTE	12,00€
CHICKEN CROUSTY TENDERS WITH HERB MAYONNAISE	13,00€
GRILLED PADRONS WITH MINT GREEK YOGHUR	13,00€
BEEF TATAKI WITH WASABI AND HAZELNUT MAYONNAISE	14,00€
CARPACCIO OF SEA BREAM WITH LIME AND HERBS SALAD	15,00€
OCTOPUS SALAD, CANDIED PEACH, CHIMICHURRI SAUCE	15,00€
SUMMER TARTINE, BABA GANOUSH, ROAST AUBERGINE, BELLOTA AND ROCKET	18,00€
FISH ACCORDING TO AVAILABILITY, FENNEL SALAD AND CITRUS GEL	SLATE PRICE

SIDES

FRENCH FRIES COOK IN DUCK FAT	6,50€
SALADE	3,00€

SWEETS

CRUMBLE, ROASTED APRICOT AND ROSEMARY CRÈME MONTÉE	9,00€
LIGHT CHOCOLATE CREAM, OLIVE OIL, FLEUR DE SEL AND CRUNCHY GRITS	9,00€
CANNELÉS DE LA TOQUE CUIVRÉE	6,00€
COFFEE, TEA OR HERBAL TEA ACCOMPANIED BY TREATS FROM THE CABANE	12,00€
ARTISANAL ICE CREAMS	2,50€ / 4,00€ <i>Une boule / Deux boules</i>