

Open

from 11:00 to 23:00
continuously

LE CHAPIA

PORT ST DENIS
OLERON



Online menu

THE CHAPIA

2025



**80 YEARS OF LIBERATION
FROM THE ISLAND OF OLERON**

Scan the QR code for the full story of the liberation
of the island of Oleron:



SHARING PLATES

The aperitif of the sun 25.00 €

Tapenade (black olive), Hummus (chickpea), Zalouk (eggplant) Marinated anchovy fillets and Tzatziki (cucumber)

The tide 25.00 €

6 Pink Shrimps - 6 Whelks - 6 Oysters with lemon, mackerel rillettes, salted butter and mayonnaise

Artisanal cheeses 15.00 €

Cantal between two – Rocamadour farmhouse – Saint Nectaire farmhouse - Salted butter

The selection of charcuterie 15.00 €

24-month-old Serrano Ham – Iberian Chorizo – Iberian Sausage – Salted Butter and Pickles

The Mixed 15.00 €

Cantal – Iberian Chorizo – St Nectaire - 24-month-old Serrano ham – Rocamadour farmhouse – Iberian sausage

OYSTERS OLERONAISES

Oysters from Maison Pattedoie
Producer in Dolus d'Oléron

Served with salted butter, bread and lemon

By 6 - €10.80

By 9 - €15.50

Per 12 - €18.00

Per 24 - €34.80



HOT TAPAS

YOUR CHOICE

9,50 €

Chicken & Chips

Chicken fillet nuggets served with fries and mayonnaise

Breaded squid

Fried and served with mayonnaise and lemon

Fish & Chips from La Cotinière

Cotinière pollack back cooked in a deep-fried batter, served with fries, lemon and mayonnaise.

Fried smelt

Ideal as an aperitif or starter, served with lemon and mayonnaise

Warm goat cheese salad

Rocamadour farmhouse cheese melted in the oven on a slice of bread with a hint of honey and served on a green salad

Fish and langoustine soup

An Oléron recipe served with croutons, garlic clove, grated cheese and rouille

Serrano Croquettes

Crispy coat and tender heart with a subtle blend of béchamel and Iberian ham

Bowl of fries

5.80 €



Allergies and origin of meat : information available at the bar.

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COLD TAPAS

YOUR CHOICE

9,50 €

Ceviche of the Cotinière

Thinly sliced raw fish fillet marinated fresh with lemon and olive oil.

Cold mussels marinated Catalan style

Cooked in white wine and marinated with piquillo peppers, garlic and onion, parsley, coriander and olive oil

Vegetarian Poke Bowl

Green salad – red quinoa – tomatoes – carrots – cucumbers – zucchini and onions served with olive oil and cider vinegar

Octopus Salad Cooked and

marinated with garlic and olive oil, chili pepper and parsley.

Thai Shrimp Salad (Yam Woon Sen)

Mixture of soy vermicelli – tomatoes – white onion – spring onion – coriander – chicken and shrimp, seasoned with a mixture of fish sauce, lemon juice and Thai chili.

Beef Tartare French

Charolais meat cut with a knife and prepared yourself with pickles, onions, capers, parsley, Worcester Sauce, Tabasco and served with a green salad – olive oil and cider vinegar.

Salmon Tartare Diced

salmon fillet mixed with zucchini cubes and seasoned with lemon, soy, coriander and sesame seeds.

Spanish Tortilla Thick omelet of

potatoes sautéed in olive oil, seasoned with onions, served cold with a green salad.



ET MON
CHAPIA, TU
L'AIMES MON
CHAPIA?

SIGNATURE DISHES

Honey-roasted Camembert

18.00 €

Cold cuts & salad

Pan-fried prawns with garlic and parsley

19.00 €

Tomato salad

Mussels with Green Curry and Coconut Milk from Thailand

17.50 €

French fries

Mussels Marinière & Fries

14.00 €

Chicken tagine with preserved lemons and spices

18.00 €

French fries

Roasted octopus tentacles

21.00 €

Garlic and Chorizo Pasta

DESSERTS

YOUR CHOICE

6,50 €

Pie of the Day

Chocolate mousse

Rice pudding

Lebanese Orange Blossom Flan

Cottage cheese with red fruit coulis

ITALIAN ICE CREAM

YOUR CHOICE

5,50 €

En pot ou en cornet

Vanilla

Vanilla & Strawberry

Vanilla & Brownies

Vanilla & Chocolate

Salted butter caramel

Cappuccino

Wild berry yogurt



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THE CHAPIA

MENUS

VIADUCT MENU

STARTER + MAIN COURSE + DESSERT
+ COFFEE OR TEA

28,50 €

STARTERS OF YOUR CHOICE

Fish and langoustine soup

Served with grated cheese – croutons – garlic and rouille

Hot goat cheese with honey

Served on croutons and green salad

DISHES OF YOUR CHOICE

Mussels with Green Curry and Coconut Milk from Thailand

Served with fries

Chicken tagine with preserved lemons and spices

Served with fries

DESSERTS OF YOUR CHOICE

Lebanese flan or rice pudding or
Chocolate mousse or faisselle

COFFEE OR TEA

The Oléron Island bridge was opened in 1966.
Length of structure: 2,862 m Width of
deck: 10.92 m 45 piers: 15 piers
always in water and 30 discoverable at low tide 4 navigable passes
offering at least
15.10 m of air draft **Source** : The department of Charente Maritime

JUPITER MENU

STARTER + MAIN COURSE + DESSERT

17,50 €

ENTRANCE

Mackerel rillettes

Served with toasted bread

FLAT

Marinated chicken strips skewers with spices

Served with a tomato salad

DESSERT

Faisselle with red fruit coulis * For any change a
supplement of €5 applies. *



This year we are celebrating the 80th anniversary of the Liberation of the island of Oléron.

At 2 a.m. on April 30, 1945, Operation Jupiter began. General Marchand decided to act quickly: the German force was dislocated, and they must not be given time to regroup. Reinforcements could reach them during the night via the landing ramps at La Brée.

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COCKTAILS OF YOUR CHOICE

9,50 €

THE SPRITZ COLLECTION

The original

Select – sparkling – sparkling water – olive

The Classic

Aperol – sparkling – sparkling water

The Oléronais

Olérange – sparkling – sparkling water



THE MULE COLLECTION

Moscow Mule

Vodka – lime – ginger ale

London Mule

Gin – lime – ginger ale

Oléron Mule

Cognac – lime – ginger ale



THE MOJITO COLLECTION

The Classic

Rum – lime – sparkling water – fresh mint – angostura



The Passion

Rum – passion fruit puree – lime – sparkling water – fresh mint – angostura

The Strawberry

Rum – strawberry puree – lime – sparkling water – fresh mint – angostura

COCKTAILS ALCOHOL-FREE

6,00 €

Spritz Venezia

Virgin Mojito

Fruit juice mix

CLASSIC COCKTAILS

Irish Coffee

Whiskey – coffee – coffee liqueur – cane syrup – whipped cream

Espresso Martini

Vodka – coffee liqueur – espresso – cane syrup

Basil Smash

Gin – lemon juice – cane syrup – fresh basil



Negroni

Campari – red vermouth – gin

Long Island

Vodka – gin – rum – triple sec – tequila – lemon juice – coke

SIGNATURE COCKTAILS

JP's Sangria

Red wine – cognac – cointreau – port – orange juice and lemon juice

The Seb

White rum – Passion fruit puree – apple juice

The Penny

Gin – grapefruit juice – grapefruit syrup – tonic

The Sam

Pineau Rouge – mirabelle brandy – cranberry juice – apple juice – strawberry syrup

The Tibo

Red Pineau - tequila - grapefruit syrup - lime - sparkling water

The Jewel

Red Pineau – cognac – cranberry juice – raspberry syrup – lime



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SODAS & JUICES

Perrier 33 cl	€3.80
Coca Classic 33 cl	€3.80
Coca Zero 33 cl	€3.80
Orangina 33 cl	€3.80
Schweppes Tonic 33 cl	€3.80
Schweppes Citrus 33 cl	€3.80
Schweppes Lemon 33 cl	€3.80
Iced Tea 33 cl	€3.80
Lemonade 25 cl	€2.00
Diabolo 25 cl	€2.50

Choice of: Grenadine – Peach – Orgeat –
Mint - Strawberry - Raspberry -

Grapefruit – Lemon – Violet

Water syrup 25 cl 2.00 €

Choice of: Grenadine – Peach – Orgeat –
Mint - Strawberry - Raspberry -

Grapefruit – Lemon – Violet

Fruit juice 25 cl 4.50 €

Choice of: Apricot – Pineapple – Apple –
Tomato

Freshly squeezed orange 5.30 €

Freshly squeezed lemon 5.50 €

WATERS

San Pellegrino 50 cl	5.00 €
Vittel 50 cl	3.50 €

THE COLLECTION

RUM ARRANGEMENT
2 CL - YOUR CHOICE

3,00 €

Green chili pepper

Victoria Pineapple & Lime
Coffee & Hazelnut

Mango & Pineapple

Ginger & Chili & Lime

Apple & Pear & Pepper

Pear & Vanilla & Saffron

**DIGESTIVES**

5 cl

Old Cognac Oléron	€6.00
Whiskey liqueur	€5.00
Mint liqueur	€5.00
Caramel cognac liqueur	€5.00
Bonfire sap	€6.50

THE ATMOSPHERE

6,00 €

Whiskey – Vodka – Gin
Tequila – Rum (4 cl)

15 cl adjuvant of your choice:
coke – tonic – apple juice – orange juice

The bottle of alcohol of 70.00 €
your choice 70

cl + 3 additives of your choice

THE SHOOTER

Recipe according to mood 2 cl

The unit (1 shooter) 3.00 €

The meter (12 shooters) 30.00 €

**THE COLLECTION**

RUM OF THE WORLD

2 cl

4 cl

Clement 4.00 € 8.00 €

Martinique

Millionaire 4.50 € 9.00 €

Peru

El Dorado 4.50 € 9.00 €

British Guiana

Emperor Jubilee 4.50 € 9.00 €

Mauritius – Cognac Barrel Finish

Emperor Private Collection €6.00 Mauritius – Baric 12.00 €
finish Château Pape Clément

Botran 4.50 € 9.00 €

Guatemala

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BEERS ON DRAFT

	25 cl	50 cl	15 cl
Carlsberg - Blonde Beer – Denmark	€4.50	€9.00	€2.50
1664 – White Beer – Alsace	€4.50	€9.00	€2.50
Pietra – Amber beer – Corsica	€4.50	€9.00	€2.50
Plume	€4.00	€7.50	€2.00
Monaco	€4.20	€7.80	€2.10
Picon Supplement	€0.75	€1.50	€0.50
Syrup Supplement	€0.50	€0.50	€0.50

BEERS BY THE BOTTLE 33 CL

Pietra Limoncella	€7.00
Fort Boyard Rousse	€7.00
Fort Boyard IPA	€7.00
Fort Boyard Brune	€7.00
Blonde Chouffe	€7.00
1664 Alcohol-Free Beer	€5.00

APERITIFS

Pineau d'Oleron – 10 cl 5.00 €

Choice of white, red or rosé

Pineau Oléron Tasting Trio 4.00 €

White - red and rosé (3 x 2 cl)

Ti-Punch 5 cl 5.00 €

White rum Bologna – lime – cane syrup

Ricard 2 cl 2.50 €

Jack Daniel's 4 cl 7.50 €

Brut Cider 25 cl 5.00 €

Rosé wine 10 cl 4.00 €

Peach or Grapefruit

Peach cream or grapefruit syrup

White wine 10 cl 4.00 €

Blackcurrant or Peach or Blackberry

Blackcurrant cream, peach cream, blackberry cream

Sparkling wine 10 cl 5.00 €

Plain or Blackcurrant or Peach or Blackberry

TEAS AND NATURAL INFUSIONS

Earl Grey black tea	€3.00
Mint Green Tea	€3.00
Jin Xuan Oolong Tea (leaves)	€4.00
Ruan Zhi Oolong Tea (leaves)	€4.00
Osmanthus Oolong Tea (leaves)	€4.00
Verbena (leaves)	€4.00

CAFES AND CHOCOLATE

Espresso or Decaffeinated	2.00 €
Long coffee	2.00 €
(hot or cold)	
Double Espresso	3.90 €
Hazelnut coffee	2.10 €
Large Café au lait (hot or cold)	4.50 €
Grand Viennese Coffee (hot or cold)	4.50 €
Large Chocolate (hot or cold)	4.50 €
Grand Viennese Chocolate (hot or cold)	4.50 €



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WINES OF YOUR CHOICE

A careful selection of quality wines at the best price for a discovery and a summer experience.

Bottle (75 cl): Carafe	23.00 €
(50 cl): Glass (12 cl):	16.00 €
	5.50 €

WHITE WINE

The Sea Urchin

IGP Côtes de Gascogne – Maison Fontan

Muscadet on lees

AOP Sèvre et Maine – Domaine de Velter

Original YX4

VDF Oléron – Pradère Vineyard

The Big Blue

IGP Méditerranée – Gerard Bertrand

Cross of Marsans

AOC Bordeaux Doux – Les Chais de Rions

ROSÉ WINE

Beach Spirit

IGP Méditerranée – Winemaker of St Tropez

Coti One

IGP Oléron – Pradère Vineyard

Gray - White

IGP Pays d'Oc – Gerard Bertrand

Terra Santa

IGP Isle of Beauty - Corsica



RED WINE

Beef Rib

IGP Pays d'Oc – Gourmet Father & Son

Julienas

AOP Juliéna – Les Mouilles Maison Barton

YW6 Secrets

VDF Oléron – Pradère Vineyard

The Wolf Hunter

AOP Bordeaux – Maison Lurton

CHAMPAGNE AND SPARKLING WINE

Sparkling White

House of Widow Lalande

25.00 €

Brut Champagne

Premier Cru Maison Louis Tolle

40.00 €

THE BOSS'S CELLAR

The Boss's Choice 2025, by the bottle only.

RED WINE

Lilian Ladouys Castle

AOC St Estèphe – Vintage 2016

45.00 €

Eagle Estate

IGP Haute vallée de l'Aude – Vintage 2023

Gerard Bertrand

35.00 €

Saint Joseph

AOC Saint Joseph - Vintage 2022

Pichon House

45.00 €

Pic Saint-Loup

AOP Pic St Loup – Vintage 2023

Gerard Bertrand

30.00 €

WHITE WINE

Château Hostens Picant

AOC Sainte Foy Côtes de Bordeaux

Vintage The Young Ladies

30.00 €

Chablis

AOP Chablis - Domaine Christophe CAMU

35.00 €

Sancerre The Mercy-God

AOC – Domaine Bailly Reverdy

35.00 €

Eagle Estate

IGP Limoux – Gerard Bertrand

35.00 €

ROSÉ WINE

Sainte Marguerite Castle

Classified Growth

AOC Côtes de Provence – Symphony

35.00 €

M by Minuty

AOP Côtes de Provence – Moët Hennessy

35.00 €

CHAMPAGNE AND SPARKLING WINE

Crémant de Bordeaux

AOP Blanc de Blancs – Domaine Celene

30.00 €

Champagne Brut Blanc de Blancs

AOC Vintage 2017 – Nicolas Feuillatte

60.00 €

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Non-contractual illustrations .