

CABANON

FRENCH
RESTAURANT

PALACE

ROOFTOP
WINE BAR



CUISINE
CORSO
PROVENÇALE
TRADITIONNELLE



*Mémé Flaven
and her family
Manosque*



*Zézette Renucci
and Papi Jo
Bastia*



*Zézette Tassara
Vallon des Auffes
Marseille*

RECETTE

NOS FAMILLES SONT PÊCHEURS & MARINS ORIGINAIRES DE LA VILLE DE MARSEILLE AU VALLON DES AUFFES DEPUIS 9 GENERATIONS. DÉCOUVREZ NOS RECETTES TRADITIONNELLES: BISQUE DE CRABE DE ZEZETTE TASSARA LANGOUSTE À L'AMÉRICAINNE DE ZEZETTE RENUCCI & RECETTES PROVENÇALES DE MÉMÉ FLAVEN

ZÉZETTE

OUR FISHERMEN FAMILY IS ESTABLISHED IN MARSEILLE FOR NINE GENERATIONS. WE DO THE TRADITIONAL RECIPES OF OUR GRAND MOTHERS GUARDIANS OF THE FRENCH CUISINE FROM PROVENCE.

IN DANANG SINCE 2013 CABANON FAMILY INVITES YOU TO DISCOVER OUR SPECIALITES FROM THE SOUTH OF FRANCE.

VALLON DES AUFFES

*Our family is established in the Vallon des Auffes since 1815
Marseille*

**Oustalet
TASSARA**



Mamie
**GROUPEUR
CRAB BISQUE**



MÉROU
EN
BOUILLABAISSE

*Zézette Tassara was the daughter and spouse of sailor. Captain's secretary for the
Compagnie Générale
Transatlantique*

**CIE GLE
TRANSATLANTIQUE**

INSPIRÉE DE LA
BOUILLABAISSE
DE MAMIE ZÉZETTE

*Zézette Tassara was the guardian of the traditional
BOUILLABAISSE*

from one of the oldest fishermen family in Marseille.

Cuisine à l'ail

オードブル **STARTERS** 开胃菜
ENTRÉES



CRAB BISQUE

Soupe de favouilles du Cabanon

Fresh crab soup cooked with star anise served with spicy aioli

게 / Súp Cua / 螃蟹 / カニ

Individual :

... 340.000 vnd



FOIE GRAS

Escalope de Foie gras poellée et caramel d'agrumes

French Foie Gras imported from France with citrus caramel

푸아그라 / Gan vịt Pháp / 法国鹅肝 / フォアグラ

Individual :

... 490.000 vnd



GRATINED SCALLOP

Noix de Saint-Jacques à la Bretonne, vin blanc et fondue de poireaux

Oven gratined scallop with white wine & creamy leek sauce

가리비 / Sò điệp / 扇貝 / ホタテ貝

Individual :

... 420.000 vnd



EGGPLANT GRATIN

Bohémienne d'aubergines gratinées de Maman

Baked eggplant, cheese & tomatoes cooked in Provence style

가지 / Cà tím đút lò / 茄子 / ナス

To share :

... 430.000 vnd



SQUID PIE

Tielle de calamars à la Sétoise

Savory calamari pot pie, red wine & saffron

오징어타르트 / bánh mực / 魷魚遊戲 / イカパイ

To share :

... 380.000 vnd



Figure de poulpe

シーフード **MAIN DISHES** 海鮮
M E R



RED MULLET BOURRIDE

Bourride de Rouget - Recette marseillaise

Red mullet fish filet cooked with Southern Aioli sauce, potatoes & fennel

붉은 송어 / Filé Cá đối đỏ / 红鲷鱼 / ヒメジ

Individual : 1.280.000 vnd



PASTIS TIGER PRAWN

Gambas flambée au Pastis - chorizo grillé et sauce à la bisque

Tiger prawn flamed with Pastis, grilled chorizo & head shrimp bisque sauce

타이거 새우 / Tôm Pastis / 虎虾 / タイガーエビ

Individual : 730.000 vnd



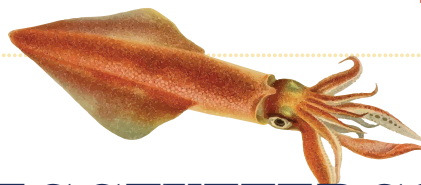
SQUID PASTASOTTO

Supions en persillade et Rouille de Seiches à la Sétoise

Persley baby squid and orzo pasta cuttlefish stew.

오징어스튜 / Mực kho cà chua / 魷魚燉 / イカのシチュー

Individual : 690.000 vnd



CHEF'S STUFFED SQUID

Encornet farci au porc confit et sauce à l'antique du Vallon des Aiffes

Whole squid stuffed with pork flamed with Pastis in Provence style

속을 채운 오징어 / Mực Nhồi Thịt / 酿魷鱼 / イカの詰め

Individual : 790.000 vnd



Whole Grouper BOUILLABAISSE

*Mérou en
Bouillabaisse*

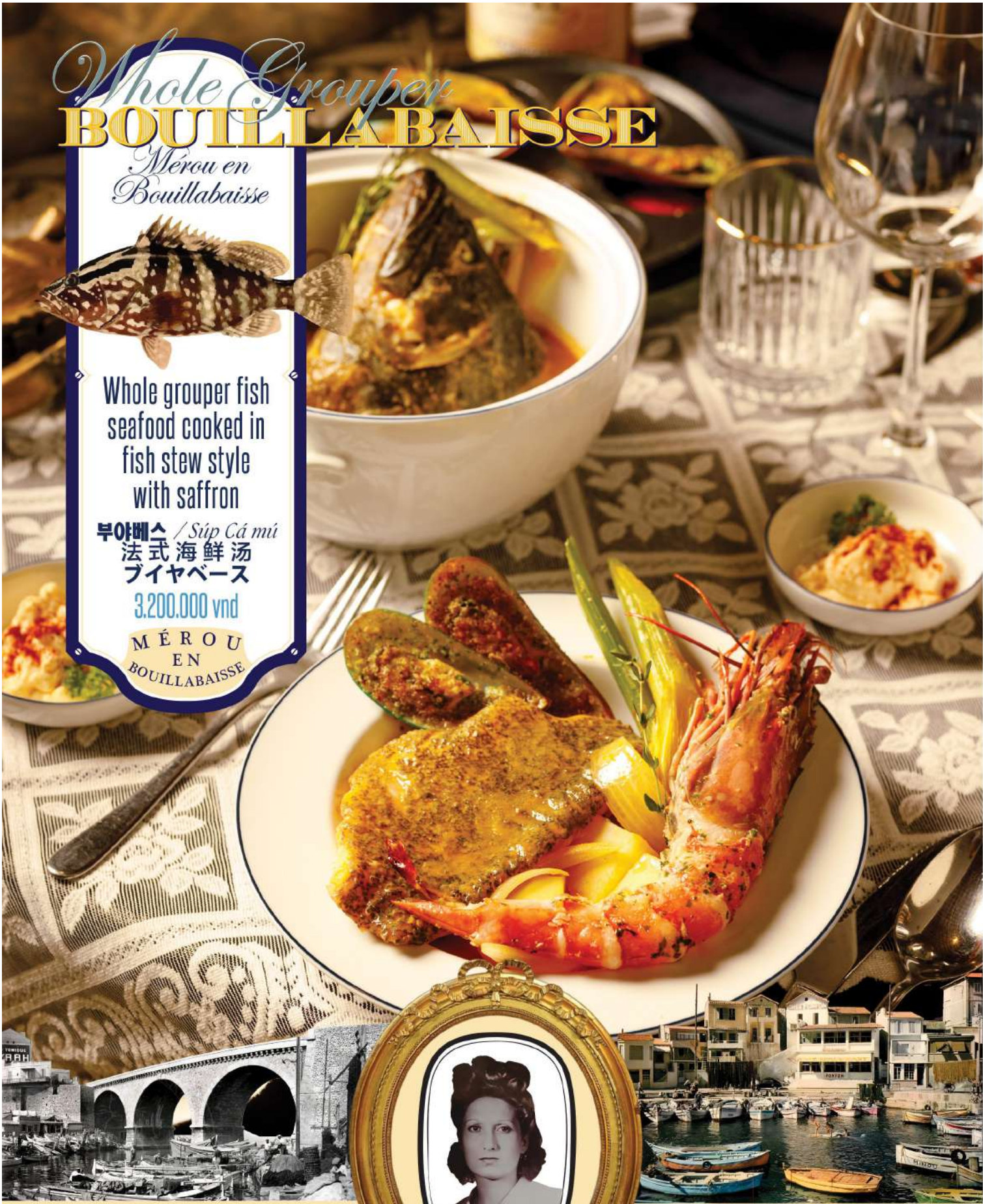


Whole grouper fish
seafood cooked in
fish stew style
with saffron

부야베스 / Súp Cá mèi
法式海鮮湯
ブイヤベース

3.200.000 vnd

MÉROU
EN
BOUILLABAISSE



Lizette Tassara



VALLON DES AUFFES

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Marseille*

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Spiny LOBSTER

*Langouste à
l'Américaine
de Mamie
Zézette*



LANGOUSTE
À
L'AMÉRICAINNE

SPINY LOBSTER

HEAD BISQUE SAUCE

Whole Spiny Lobster
flambéed with Cognac,
cooked in bisque with
chili & garlic

닭새우과 / Tôm Hùm
◊ 龍蝦 / イセエビ科 ◊

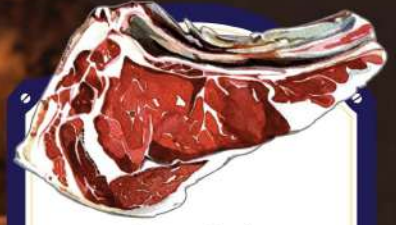
Request
ink pasta
or gnocchi

3.100.000 vnd

LANGOUSTE
À
L'AMÉRICAINNE



Wagyu Beef PRIME RIB STEAK



Imported
Australian beef
Wagyu Marbling 5
Prime rib steak

roasted with
butter & rosemary

Moutarde de Dijon
Salad & French Fries

쇠고기 / Thịt Bò /

牛肉 / 牛肉

3.600.000 vnd

CÔTE
DE
BOEUF



CABANON

in Manosque countryside

Mémé Flaven and her family



*Mémé Flaven raised her family
in the true Provençale tradition
from Durance Valley.*

Déguste Auguste

MAIN DISHES

T E R R E



BUTCHER' STEAK

Onolet de boeuf grillé au beurre d'anchois à la mode de Pépé Yves

Australian beef - Black Angus Hanger steak, roasted with special anchovy butter

스카트 쇠고기 / Thịt Bò sốt cá cơm / 封門牛柳 / スカートビーフ

Individual : 910.000 vnd

LAMB SHANK CONFIT

Souris d'agneau confite aux herbes de Provence de Mémé Mireille

Australian lamb shank slow cooked in red wine, honey & Provence herbs

양고기 / Thịt Cừu / 羊肉 / 子羊



Individual : 790.000 vnd

TRUFFLE GNOCCHI

Gnocchi à la crème de truffe et poivre noir de Mémé Flavien

Potatoes gnocchi, sauteed with black pepper & butter, served with truffle creamy sauce

서양송로 / Nấm truffle / 松露 / トリュフ



Individual : 690.000 vnd

CHICKEN MARENGO

Poulet mijoté dans une sauce Marengo flambé au Cognac

Chicken breast cooked with tomatoes, olives, mushrooms & Cognac

치킨 코냑 / Gà Napoleon / 鸡肉干邑 / チキンコニャック



Individual : 780.000 vnd

NAPOLEON'S ROSSINI

Filet de boeuf, foie gras, Scampi flambé au Cognac et nantua de langouste

Reef & Beef topped by foie gras and Cognac prawn served with creamy lobster sauce

로시니스테이크 / Bít tét Gan vit / 羅西尼牛排 / ロッシーニステーキ

Individual : 1.320.000 vnd



Oh La La

デザート

SWEETS
DESSERTS

甜點



CELEBRATION CAKE

Gâteau d'anniversaire du jour

The pastry chef's selection

축하 케이크 / Bánh kỷ niệm / 庆典蛋糕 / お祝いのケーキ

Individual : 390.000 vnd



PASTIZZU FLAN

Flan à la mode Corse - Recette du maquis

French caramel custard in Corsica style

카라멜 크림 / Bánh Flan / 焦糖布丁 / キャラメルフラン

Individual : 290.000 vnd



CHOCOLATE MOUSSE

Mousse au chocolat - Tout simplement

70% dark Belgium chocolate mousse & sea salt

초코 케이크 / Bánh Sô-cô-la / 巧克力蛋糕 / チョコケーキ

Individual : 290.000 vnd



CASTAGNA MOELLEUX

Moelleux à la châtaigne

Chestnut cake in Corsica style

밤 케이크 / Bánh hạt dẻ / 栗子糕 / 栗のケーキ

Individual : 290.000 vnd

CHEF'S ALMOND & CITRUS CAKE

Moelleux aux amandes et agrumes de saison - Sorio di Tenda

Cake made with almond & seasonal citrus with fruit sorbet & Amaretto

아몬드 케이크 / Bánh Hạnh Nhân / 杏仁蛋糕 /アーモンドケーキ

Individual : 290.000 vnd



COGNAC - COMPOSITION
FINE CHAMPAGNE

TESSERON
COGNAC



290.000 VND

COGNAC - X.O OVATION

TESSERON
COGNAC



Lot N°90
440.000 VND

1er CRU DE COGNAC
COGNAC - X.O TRADITION
GRANDE CHAMPAGNE

TESSERON
COGNAC



Lot N°76
580.000 VND



CALVADOS
APPELLATION CALVADOS CONTRÔLÉE



Château du Breuil
220.000 VND



POIRE
Prisonnière
EAU-DE-VIE

Poire Williams

160.000 VND

ARMAGNAC
APPELLATION ARMAGNAC CONTRÔLÉE




ARMAGNAC
280.000 VND


SAMPAN
RHUM VIETNAM
CELLAR SERIES COGNAC CASK

350.000 VND

Clement
**FRENCH
CARIBBEAN
RHUM**

350.000 VND


SAMPAN
RHUM VIETNAM
OVERPROOF

150.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
FINITION PRUNE

490.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
FINITION CALVADOS

560.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
FINITION PRUNE

280.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
FINITION SAUTERNES

310.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
FINITION SAUTERNES

430.000 VND

WHISKY
BELLEVOYE
FRANCE



TRIPLE MALT
EDITION TOIRBEE

440.000 VND

CRAB



嘅金蟹
CUISINE

ETABLISSEMENT



CORSO-MARSEILLAIS

MAÎTRE



法式濃湯
BISQUEUR

CABANON

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RECETTE

ZÉZETTE

CUISINE
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PASTIS

RICARD

MARSEILLE

OYSTER
PALACE

MARQUE DÉPOSÉE

L.N. MATTEI
CAP CORSE

MAISON FONDÉE EN 1872