

OYSTERS AND SEAFOOD (Depending of delivery)

Claire oyster Barrau n°2 (6)	22.80	Oyster Belon (6)	36.00
Claire oyster n°4 (6)	18.00	Oyster selection	30.00
Brittany open sea oyster n°1 (6)	22.20	Dublin Bay prawns <i>just pearly</i>	38.00
Brittany open sea oyster n°3 (6)	19.20	Shrimps	9.80
Gillardeau oyster special n°3 (6)	28.80	Prawns (NOSSI-BÉ)	19.80
Gillardeau oyster Papillon (6)	24.00	Whelks	11.70
		Urchin (piece)	7.40

Seafood platter (for 2) 130

2 Brittany open sea oyster n°1 - 2 Brittany open sea oyster n°3 -
4 Gillardeau oyster special n°3 - 4 Gillardeau oyster Papillon - 4 Claire oyster Barrau n°2
4 Dublin Bay prawns *just pearly* - Shrimps - 6 Prawns (NOSSI-BÉ) - Whelks

STARTERS

Thin slices of red tuna in Gravelax style, cucumber and capers tartar,
piquillo pepper juice 26

Imperial Caviar of Sologne (30g.), steamed potatoes, cream 95

Egg yolk stewed cepe mushrooms, thin slices of polenta 24

Smoked eel and beetroot, French caviar and potatoe 28

Duck foie gras flavoured with rum, pineapple and fennel, brioche 33

Iberico ham « Juan Pedro Domecq » * 34

Raw and cooked assortment vegetables, Burgundy truffle, Romesco sauce 26

FISH (Depending of delivery)

Pikes quenelles « Closerie des Lilas » style 28

Lightly pan-fried fillet of John Dory fish, elder blossom juice, carrots 48

Scallops with sweet onions and aromatic broth 44

Back of turbot, roasted figs, juice and coarsely chopped cepe mushrooms 49

Roasted fillet of cod, pineapple and curry sauce, haricot bean "Coco de Paimpol"
cooked with Serrano ham * 38

MEAT

Pan-fried fillet of beef « Hemingway » style, French fries 48

Roasted spicy wild duck, warm escalope of duck foie gras,
parsley purée and green cabbage 42

Veal sweetbreads and Dublin bay prawns, ginger sauce, salsify 55

Lightly pan-fried fillet of lamb, date and meat sauce,
aubergine and coarsely chopped tomatoes 46

Back of wild boar glazed with blackcurrant and dried fruits, poivrade sauce,
cepe mushrooms fricassée * 42

CHEESES Selection of fully-matured cheeses 15.50

DESSERTS

Suggestions of Pastry Chef in our dessert menu

Coffee & sweet 4.50

Chief's Menu, served lunchtimes only except special feast days :

Three dishes Coffee & sweet 47

* with pork

To know allergens list, please ask pour special menu

Menu cooked by Johann Staskiewicz and his team

Price in Euros, all taxes included