

OYSTERS AND SEAFOOD (Depending of delivery)

Claire oyster Barrau n°2 (6)	22.80	Oyster Belon (6)	36
Claire oyster n°4 (6)	18	Oyster selection (6)	30
Brittany open sea oyster n°1 (6)	22.20	Dublin Bay prawns <i>just pearly</i>	38
Brittany open sea oyster n°3 (6)	19.80	Shrimps	9.80
Gillardeau oyster special n°3 (6)	28.80	Prawns (NOSSI-BÉ)	19.80
Gillardeau oyster Papillon (6)	24	Whelks	11.70
		Urchin (piece)	7.40

Seafood platter (for 2) 130

4 Dublin Bay prawns *just pearly*

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

Shrimps, 6 Prawns (NOSSI-BÉ), Whelks

STARTERS

Marinated lobster like a tartare with Jerusalem artichoke and hazelnut,
lobster mousse flavoured with coffee 36

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

Slices of anglerfish in Gravelax style, artichoke tartar with fresh herbs, tarragon mustard 24

Duck foie gras flavoured with rum, celery preserve, Brioche 33

Green asparagus, glazed morel mushrooms and wild garlic 28

Iberico ham « Juan Pedro Domecq » 34

Raw and cooked vegetables, truffle carpaccio, mousse of cauliflower and white chocolate 26

FISH (Depending of delivery)

Pikes quenelles « Closerie des Lilas » style 28

Lightly pan-fried fillet of John Dory, aromatic fish broth and olive oil emulsion,
cauliflower and potatoes 48

Scallops with Savagnin wine sauce, morel mushrooms and wild garlic 46

Panfried back of wild drum fish, red wine sauce, garden peas and broad beans 38

Roasted cod, Billy by sauce, green asparagus 36

MEAT

- Pan-fried fillet of beef « Hemingway » style, French fries 48
- Breast of free-range chicken, crayfish sauce, morel mushrooms and potatoes 42
- Panfried sweetbreads, watercress cream sauce, white asparagus and pear fricassée 52
- Fillet of lamb with nut-brown butter, chicory and truffle « au gratin » 46
- Shoulder of veal confit with pepper, wild garlic and quinoa 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

Lobster from Canada

To know allergens list, please ask pour special menu

Menu cooked by Johann Staskiewicz and his team

Price in Euros, all taxes included