

STARTERS



<i>Tuna millefeuille, white peach chutney, trumpet zucchini carpaccio</i>	35
<i>Warm shellfish salad, noisette potatoes and spicy tomato coulis</i>	45
<i>Fish sashimi from the catch of the day</i>	56
<i>Brittany lobster catalane-style</i>	42
<i>Burrata from Puglia, panzanella in colors, bottarga, extra virgin olive oil</i>	28

MAINS



<i>Mullet bottarga spaghetti, sea urchin tongue</i>	32
<i>Fish & Vegetables tempura, soja sauce and rice vinegar</i>	53
<i>Tuna cutlet with herbs, saffron purée, caramelized red onions</i>	39
<i>Livournaise-style red mullet, tomato, olive and basil</i>	48
<i>Sole & Chips, tartare sauce and pickled vegetables</i>	54

CAVIARS



<i>Caviar Oscietre 50g, blinis, sour cream, quail's eggs, new potatoes</i>	190
<i>Caviar Sibérien Royal 100g, blinis, sour cream, quail's eggs, new potatoes</i>	320
<i>Caviar Beluga 100g, blinis, sour cream, quail's eggs, new potatoes</i>	1 200

BACK FROM FISHING & CRUSTACEAN

Prepared according to your choice : roasted, grilled, spaghetti...

Garnishes : small salad, potatoes, green beans



Crawfish	PRIX POUR 100g	30
Blue Lobster	PRIX POUR 100g	26
Dublin bay prawn	PRIX POUR 100g	26
Gamberoni	PRIX POUR 100g	26

Our great shoal of wild fish

Displayed Price

DESSERTS

Cream crusty and red fruits	19
Cassis sauteed in agave syrup and sherbet	19
Crepe Melba, vanilla bourbon ice-cream	19
Chocolate box, gorgonzola ice-cream and balsamic caramelized figs	19
"Home-made" ice-cream and sherbet selection	19