

THE MENU

We favor sustainable and local fishing



SEAFOOD PLATTERS

Individual or shared platter (oysters, whelks, winkles, prawns)	26€/50€
Special oysters from the Banc d'Arguin « La Déguste » - Lionel Nadeau	2€/piece
Gillardeau oysters - Marenne d'Oléron n°3	3€/piece
Whelks, aioli	8€
Winkles, aioli	6€
Bouquet of organic prawns from Madagascar	11€

SEAFOOD TAPAS

Croquetas de chipiron in ink	12€
Fried squids, piquillos coulis	13€
Mussels « cocotte » with cream, bacon and duck fat	11€
Grilled octopus, roasted squash with miso, squash ketchup	19€
Scallop shell, mandarin butter, endives salad	13€
Fish soup, rouille sauce toast	12€
White wine sausage	4€/piece

RAWS

Sea bass ceviche, leche de tigre, read meat radish, jalapeño pickels	16€/26€
Mullet carpaccio, fennel, orange, lemon gel	13€

FISH DISHES

Linguine alla vongole, lemon mollica, parsley	26€
Scallops, leek confit, mushrooms, scallop sauce	30€
Fish soup « bouillabaisse » style, rouille sauce toast	27€

FISH DISHES TO SHARE

Availability, weight and price dependant on the catch

Wild sea bass for 2
Turbot for 2
John Dory for 2
Royal Sea Bream for 2

Side : Glazed vegetables with dashi, saké sauce

MEAT DISHES

Knife cut sausage, Grand Roux corn polenta, endive salad	27€
Faux-filet steak, homemade french fries, salad	30€

SWEETS

Cheese selection	12€
Homemade tiramisu	7€
Chocolate tartelette, caramelized nuts	7€
Apple crumble, star anise, hay foam	8€
Poached peer with spices, Genepi cream, almond cracker	8€