

THE MENU

We favor sustainable and local fishing



SEAFOOD PLATTERS

Individual or shared platter	30€/60€
(oysters, whelks, winkles, prawns) Special	
oysters from the Banc d'Arguin	2,5€/piece
« La Déguste » - Lionel Nadeau	
Gillardeau oysters - Marenne d'Oléron	3,5€/piece
Whelks, aioli	8€
Winkles, aioli	6€
Bouquet of organic prawns from Madagascar	11€

TAPAS

Croquetas de chipiron in ink, piquillos coulis	11€
*	12€
Sweet and sour korean fried squid **	17€
Ponzu-glazed octopus tentacle, miso	10€
squash*	14€
Mussel cocotte with Creamy Pork Sauce.	
Ceviche of sea bream, red meat radish,	3€/
pomegranate seeds, avocado cream	piece
White wine sausage	

RAWS

Ceviche of sea bream, red meat radish, pomegranate seeds, avocado cream, confit baby potatoes	14€
Scallop carpaccio, black radish, mushrooms, soy vinaigrette	

* Gluten

** Allergen

FISH DISHES

Mussels in a creamy pork sauce, served in a cocotte, fresh fries	19€
Prawn risotto, red kuri squash, hazelnuts, pickled pear*	24€
Seared scallops, cauliflower in two textures, brown butter with parsley and garlic	26€
Catch of the day, yellow carrot purée, braised red chicory, orange beurre blanc	27€

FISH DISHES TO SHARE

Availability, weight and price dependant on the catch

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

MEAT DISHES

Grilled butcher's cut, fresh fries, mixed salad	27€
(origin depending on availability)	

SWEETS

Cheese selection from Beillevaire	12€
Coffee tiramisu with amaretto*	7€
Chocolate mousse liège style, cocoa nibs	8€
Low-temperature baked apple crumble, hay espuma**	8€
Rice pudding, pecan praline*	7€
Irish Coffee	12€