THE MENU

At La Pointe, we prioritize sustainable, locally sourced seafood

SEAFOOD

Seafood platter (single or to share)	30/60€
Special No.3 oysters from Banc d'Arguin - Maison Desroches	2,5€/pce
Gillardeau No.3 oysters (Marennes-Oleron)	3,5€/pce
Winkles with aïoli	6€
Whelks with aïoli	8€
Pink shrimp platter	11€

TAPAS / STARTERS

Squid croquettes with squid ink, piquillo pepper sauce	9€
Mussel casserole in a creamy white wine sauce	10€
Korean-style sweet and sour fried calamari	11€
Kale and Brussels sprout salad, ricotta sour cream	12€
Nardin smoked anchovies with toasted bread	13€
Sea bass ceviche, leche de tigre, tempura broccoli	14€
Fish soup with red mullet ravioli, basil, croutons, rouille and grated gruyère cheese	14€
Seared scallops, cauliflower mousseline, thaï vinaigrette, pickled pumpkin	15€
White wine sausage	3€/pce

MEATS

Crispy foie gras-stuffed cabbage with pepper jus (FR)	22€
Grilled bone-in beef rib, French fries, salad, and café de Paris butter (GER)	30€

FISH AND SEAFOOD MAINS

Hake fillet with salsa verde	24€
Sea bass fillet with hollandaise sauce	24€
Roasted cod loin with aïoli	25€
Scallops, truffle cream risotto	26€
Turbot for 2 people (Subject to availability)	80€

Side Dishes :

Seasonal vegetable casserole, confit potatoes

Or

Fresh-cut French fries and green salad with vinaigrette

SWEETS

Coffee tiramisu with amaretto	8€
Chocolate mousse	8€
Rice pudding	9€
Irish coffee	12€
Aged cheeses from Beillevaire	12€

(Please ask for our allergen menu)