

THE MENU

We favor sustainable and local fishing



SEAFOOD PLATTERS

Individual or shared platter (oysters, whelks, winkles, prawns) Special	26€/50€
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€

TAPAS

Croquetas de chipiron in ink *	12€
Fried squids, piquillos coulis *	13€
Fried pimientos del padron	10€
Grilled sardines, gremolata, and pissaladière toast	11€
Clams in a pot, Thai oil, and spring onions	11€
Sea bream ceviche, pico de gallo, corn chips	14€
Tuna tartare, like beef	16€
Grilled octopus, taloa, black pudding, cherry pickles	19€
White wine sausage	4€/piece

RAWS

Sea bream ceviche, pico de gallo, corn chips, confit potatoes or salad	26€
Red tuna tartare like beef, french fries, and salad	27€
Swordfish tiradito, pineapple marinade, green pepper, sweet chili	20€

* Gluten

** Allergen

FISH DISHES

Linguines alla vongole, lemon mollica, parsley *	26€
Swordfish, heirloom tomatoes, smoked eggplant, basil vinaigrette, tomato, pine nuts *	27€
Fish of the day, grilled vegetables, saffron and citrus sauce	32€

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

MEAT DISHES

Grilled sirloin steak (EU), bone marrow, homemade fries, salad	30€
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VEGGIES

Eggplant alla parmigiana, scamorza cream	25€
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SWEETS

Cheese selection from Beillevaire	12€
Rice pudding, pistachio praline	7€
White chocolate cream tartlet, apricot, basil *	8€
Red berries, vanilla yogurt, cocoa crumble	8€
Melon and watermelon salad, mint syrup, pine nuts **	7€