

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	2€/piece
« La Déguste » - Lionel Nadeau	
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, piquillos coulis *	12€
Sweet and sour korean fried squid **	13€
Mussels with pork cream and duck fat	10€
Octopus salad à la Gallega, chorizo crumble *	18€
Butternut velouté, shrimp, thai reduction	12€
White wine sausage	3€/piece

RAWS

scallop carpaccio, autumn radish, pear pickle with verjuice	14€
sea bream ceviche, avocado, pomegranate, sweet pepper pickle, and polenta chips	14€/26€

* Gluten
** Allergen

FISH DISHES

linguine with prawns, confit tomatoes, fresh herbs *	26€
seared scallops, butternut squash, scallions, chestnut, bard reduction **	32€
fish of the moment, confit leeks, mushrooms, shellfish sauce, green oil	28€
mussels with pork cream, duck fat, fresh fries	24€

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), fresh fries, salad	27€
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SWEETS

Cheese selection from Beillevaire	12€
Liège chocolate mousse, cocoa gruel	8€
Rice pudding with popcorn	7€
Coffee tiramisu, amaretto	7€
banoffee tartlet, lime, dulce de leche *	8€