

# THE MENU

*We favor sustainable and local fishing*



## SEAFOOD PLATTERS

Individual or shared platter (oysters, whelks, winkles, prawns) Special oysters from the Banc d'Arguin	26€/50€ 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€
Scallops, mandarin butter, carmine salad	4€/piece
Talao with octopus, red cabbage salad, avocado, cilantro *	18€
White wine sausage	3€/piece

## RAWS

Meagre gravlax, tangy cream and pickles	13€
sea bream ceviche, avocado, pomegranate, sweet pepper pickle, and polenta chips	14€/26€

\* Gluten

\*\* Allergen

## FISH DISHES

Rigatoni with squid, confit tomato, crispy breadcrumbs with cured ham, and lemon *	26€
Seared scallops, celery mousseline, kale and a Noilly Prat trimmings reduction	32€
Fish of the day, vegetables glazed with wakame butter, miso beurre blanc	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	9€
Rice pudding, pecan praline **	7€
Coffee tiramisu, amaretto	8€
Pavlova, lemon cream, mango and passion fruit	8€