



16 May 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

Tous nos vins et champagnes contiennent des sulfites, sauf indications contraires.

- Gluten**
- Peanuts**
- Celery**
- Lupin**
- Shellfish**
- Soy**
- Mustard**
- Molluscs**
- Eggs**
- Milk**
- Sesame**
- Fish**
- Nuts**
- Sulphite**

Sea's Corner

Oysters

6 Open Sea oysters n°3 and 1 glass of white Bordeaux 14cl																			
Belon Bretagne																			
Fines Selon Arrivage																			
Pleine Mer Normandie																			
Spéciale Gillardeau Marenne d'Oléron																			
Utah Beach Normandie																			

Seafood

1/2 Lobster environ 250g																			
1/2 Brown crab																			
Bouquet de Langoustines 8 langoustines																			
Whelks (the portion)																			
Pink shrimps (the portion)																			
Lobster environ 500g																			
Langoustine la pièce (price according to delivery)																			
Brown crab																			

Our Platters

Assiette du Mareyeur

3 Open Sea, 3 Fines No. 3,
3 pink shrimp, whelks, 2 langoustines



Plateau Bleu

3 Pleine Mer No. 3, 3 Fine No. 3,
3 Speciale Gillardeau No. 3, 3 Belon No. 2



Plateau Cambon (1 personne)

1/2 Crab, Pink Shrimp (per portion),
3 Langoustines, 1/2 Lobster, 3 Open Sea Crabs,
3 Fine No. 3, 3 Speciale Gillardeau No. 3,
3 Belon No. 2, Whelks (per portion)



Plateau Flottes (2 personnes)

1 Crab, Pink Shrimp (per portion),
6 Langoustines, 1 Lobster, 6 Open Sea No. 3,
6 Fine No. 3, 6 Speciale Gillardeau No. 3,
6 Belon No. 2, Whelks (per portion)



Plateau Rouge

1/2 Crab, Pink Shrimp (per portion),
3 Langoustines, 1/2 Lobster



Plateau

Royal
the Flottes platter + caviar 30g
+ house smoked salmon



To Share

Boards

Cantabrian anchovies Codesa- Serie Oro 48gr

anchovy from Cantabrie with olive oil, 48g plump, candied, deboned



Country Ham

Chiffonade Eleveur Gilles Pecastaing



Mini Sardines in Olive Oil Vigilante-Centenario, 115gr

très tendance et à déguster telles quelles,
pêchées au large des côtes espagnoles



quality charcuterie board from Maison Conquet in Laguiole

En direct de nos régions
Eleveur Gilles Pecastaing



Matured cheese board



Mixed board

quality charcuterie & cheese

























































Ventreche de Bonite Serrats-Bermeo 115gr

Best part of the tuna, with a bewitching smoothness

































Starters

Starters

12 Burgundy Snails										
6 escargots de Bourgogne										
6 Oysters N°3										
6/12 Burgundy snails										
Avocado Toast, Fresh Goat Cheese & Beetroot										
Tomato Carpaccio, Straciatella and Arugula										
Chèvre chaud , miel , noix & mesclun										
Chiffonade of Raw Ham "Prince Noir de Biscay"										
Country Ham Chiffonade <small>Eleveur Gilles Pecastaing</small>										
Crevettes panko, sauce aigre -douce										
homemade duck foie gras, pear <small>Chutney du moment</small>										
the famous onion soup la fameuse !										
Hard-boiled eggs mayonnaise "ASOM 2011"										
Paté en Croute & Pickles										
Pot of White Tarama & Toasted Bread										
Rillettes de thon & pain grillé										
salade frisée , lardons ,croutons & roquefort										
house smoked salmon, lemon whipped cream <small>Chantilly au citron</small>										
saumon mariné en gravlax , creme au citron & aneth										
Vinaigrette										

Main Courses

Salads

our Caesar salad with grilled chicken and soft-boiled egg <small>au poulet grillé & œuf mollet</small>										
Salade Auvergnate <small>sautéed apple, Cantal cheese, hard-boiled egg, local ham & walnuts</small>										
Fresh Goat Cheese Salad <small>Green beans, mushrooms, hazelnuts & fresh goat cheese</small>										
Sauce caesar										
Vinaigrette										

Meat

Belle sole , sèche ou meunière , épinards frais									
Bouchée a la Reine poisson & fruits de mer , mesclun									
brochette de veau & citrons confits , semoule									
carpaccio de gambas blanche & poêlée verte									
"Flottes" Cheeseburger, Comté & Grilled Bacon									
Duck leg confit in its fat <small>aligot de l'Aubrac</small>									
Cuisses de grenouille en persillade , purée maison									
Dos de lieu noir , Grenobloise & épinards									
escalope de saumon , beurre blanc & épinards									
filet de bar poêlé , sauce vierge & ratatouille									
Châteaubriand beef fillet <small>béarnaise or flambé au poivre, house French fries</small>									
Alfredo Linguine									
Moules Marinieres , frites maison									
Pavé de boeuf plancha , choron & pommes au four									
pluma sauce poivre , purée									
Roast free-range chicken, mashed potatoes									
poulet grillé & sauce tikka masala , riz Basmati									
rigatoni pesto & parmesan									
sausage direct from Aveyron, <small>aligot de l'Aubrac</small>									
suprême de poulet , jus corsé & pommes grenailles									
«Flottes» beef tartare, <small>fries & salad, Chopped on the spot by the minute</small>									
Tartare de thon , saumon & avocat , frites									
Pork ribs marinated with two mustards <small>Mashed Potatoes</small>									
Vitello Tonnato, Frites Maison									

Fish

Aligot									
sole plancha or meunière, fresh spinach <small>sèche ou meunière, épinard frais</small>									
White Prawn Carpaccio <small>Green mixed vegetables</small>									
frog legs in parsley, house mash potatoes <small>en persillade, purée maison</small>									
Flambéed Sea Bream with Thyme <small>Wild Rice</small>									
Fresh spinach, Green beans									
Pan-Fried Sea Bass Fillet <small>virgin vinegar sauce & Ratatouille</small>									
Fish & Chips, sauce tartare									
Homemade fries, Homemade mash									
Grilled Lobster & Fresh Spinach <small>Whole lobster about 500 gr</small>									
Lobster Roll, Frites Maison									
Salad									
Our bourride (sea bream, salmon and monkfish) <small>petits legumes</small>									
Cold Salmon Fillet <small>Parisian style</small>									
Grilled Tuna Steak <small>Spinach and crushed tomatoes</small>									

Pastas and...

Roasted Cauliflower, Hummus & Tahini																				
my childhood coquillettes with ham and Comté jambon blanc & Comté																				
Penne à l'Arrabiata																				

Toasties

Croque Madame jambon blanc , emmental, œuf																				
Croque Monsieur jambon blanc , emmental																				
Croque Monsieur à la Truffe d'été Pain de Mie, Jambon Blanc, Sauce à la truffe d'été & Emmental																				
Croque Parisian mushrooms, cheese																				

Desserts

Cheese

As a main course... Large cheese platter & salad mix Cantal Entre Deux - Buffalo Blue cheese Comté - Piastrellou - Brie de Meaux																				
Duo of Selected Cheeses																				
Matured cheese board																				

Desserts

Café gourmand « Flottes »																				
Clafoutis aux pommes																				
Crème brûlée à la vanille																				
Homemade crêpes, 3 pieces sugar, chocolate, salted butter caramel or maple syrup																				
Crêpes Suzette with Grand-Marnier																				
Crumble ananas & crème fraiche																				
Seasonal Fruit Roasted with Rosemary Yogurt ice cream																				
Irish Coffee																				
Half-cooked, pistachio and raspberries																				
Mousse au chocolat à l'ancienne																				
Panna cotta vanille & fruits rouges																				
Pavlova with red fruits																				
Profiteroles vanilla ice cream, hot chocolate sauce																				
Riz au lait à la vanille & caramel au beurre salé																				

Ice creams

Ice cream, the scoop vanilla ice cream, chocolate, coffee, salted butter caramel, pistachio, rum raisin																				
La Dame Blanche Glace vanille & Sauce Chocolat.																				
Le Café Liégeois Glace café , Glace Vanille , Espresso, Chantilly.																				
Le Chocolat Liégeois Glace Chocolat, glace Vanille , Sauce Chocolat & Chantilly.																				
Le Colonel Lemon sorbet, vodka																				

Breakfast & Brunch

Menus

Le Brunch

Coffee, Tea, Chocolate, White coffee
Croissant & toasted bread, butter & jams
Squeezed fruit juice + Fresh fruit & Yoghurt
Eggs as you like



Le Gavroche

Coffee, Tea, Chocolate, White coffee
Croissant & toasted bread, butter & jams
Squeezed fruit juice
Eggs as you like



Le Titi Parisien

Coffee, Tea, Chocolate, White coffee
Croissant & toasted bread, butter & jams
Squeezed fruit juice



Danish pastries

Croissant



Chocolate croissant



Toasted breads, baguette & Poilâne bread semi-salted butter & jams



3 Eggs as you like

Fried or Scrambled



Cheese or Ham omelette



Mixed Omelette ham and cheese



Plain Omelette



Royal omelette ham, cheese, mushrooms



Red wines

Bordelais

■ Château Branaire-Ducru



■ Château La Mission Haut-Brion



■ Château Lascombes 2nd cru Classé-Château Lascombes



■ Connétable Talbot Second vin du Château Talbot



■ L'harmonie de Fondbadet 2018



■ Le Petit Cheval Château Cheval Blanc



■ Pichon Comtesse 2018 Réserve de la comtesse



Bourgogne

■ Pommard 1er Cru aoc Les Poutures-François Buffet



■ Santenay 2020 Domaine Nicolas Perrault



■ Volnay 1°cru AOC Les Grands Champs-Domaine Piguet-Chouet



Rosés

■ **Langlet Brut rosé**

SO₂

Jeroboams

Jéroboams

■ **Château Siran** Margaux AOC

SO₂