



## SEAFOOD

### OUR COMPOSITIONS

**LA HAUTE MER** 220

1 homard, 1 tourteau, 6 Gambas Bio, 3 Spéciales Ostra régale N3, 3 Tsarskaya N2, 3 Belons G, 3 Claires N3, bulots ;

**"LE DÔME" PLATTER** 190

1 Tourteau, 8 Gambas Bio, 6 Gillardeau N°2, 6 Belons G, 6 Tsarskaya N°2, Bulots, crevettes grises.

**LE MARINE** 100

1/2 Tourteau, 4 Gambas Bio, 3 Gillardeau N°2, 3 Tsarskaya N°2, 3 Belon G, Bulots, crevettes grises.

**DISCOVERY PLATTER** 55

Oysters from our regions  
2 Belon G, 2 Fines de Claire N°2  
2 Tsarskaya n°2, 2 Spéciales Ostra régale N°1

### SHELLFISH AND CRUSTACEANS

**LARGE CLAMS (SHORE FISHING), 6 PCES** 28,2

Famille Boutrais

**BROWN CRAB** 25

**PRIME ORGANIC KING SHRIMPS** 22

**PLATTER OF WHELK** 16

### OYSTER SELLER'S CHOICE

**LA SUPER SPÉCIALE OSTRA RÉGAL N°1** 7

Famille Boutrais (la pièce)

**"L'ÉTOILE DE CARNAC" N°3 (6 PCES)** 33

Special exceptional Oyster

### CUPPED OYSTERS

**SPÉCIALE N°2 (LES 6)** 36

Gillardeau

**PAPILLON SPÉCIALE N°5 (LES 6)** 24

Gillardeau

**GREEN "FINE DE CLAIRE" N°3 (6 PCES)** 24

Fonteneau

**FINE DE CLAIRE VERTE N°2 (LES6)** 27,3

Fonteneau

**TSARSKAYA N°2 (LES 6)** 33

Parc Saint-Kerber

### FLAT OYSTERS

**BELON G (6 PCES)** 39

"Cadoret" oysters

### SEA URCHINS

**OURSIN ISLANDAIS** 7

**BRETON (PER PIECE)** 7,5

## Menu de la Saint-Valentin 120€

\*\*\*

*Roasted fillet of scorpion fish, Paimpol white beans*

or

*Roasted Aubrac beef fillet, truffled Madeira sauce, Potato millefeuille*

\*\*\*

*Pan-seared calamari, risotto with Thai herbs White butter sauce*

*Scallop carpaccio with oscietre caviar cauliflower cream*

or

*Pan-fried duck foie gras from South-West France Caramelized apple*

\*\*\*

*Arabica coffee*

## STARTERS

*Octopus Salad, Seasoning and Herbs 28*

*Line-caught pollack sashimi, sesame sauce 29*

*Pan-fried duck foie gras from South-West France Caramelized apple 39*

*Scallops from Concarneau with Oscietre caviar 55  
crunchy vegetables*

*Blue lobster salad, mango and clementine juice 75*

## SUGGESTIONS DU JOUR

*Beautiful whole Red Mullet with basil for 2 persons purée 100*

*Traditional Marseille bouillabaisse (price per person) 2 persons minimum 70*

## FISH OF THE DAY

*Scallops, mushroom cream, baby vegetables 48*

*Roasted fillet of scorpion fish, Paimpol white beans 38*

*Roasted blue lobster risotto, shellfish sauce 65*

*Large traditional sole meunière, potato mousseline 68*

## BUTCHER'S CUTS

*Limousin veal medallions, Port wine sauce, green asparagus 55*

*Roasted free-range Guinea Fowl supreme, foie gras sauce mushrooms and  
Annabelle potatoes 46*

## WINES BY THE GLASS 14CL

■ SANCERRE 2022 12

Lucien crochet

■ CHABLIS 1 CRU LA FOREST 2019 27

Vincent Dauvissat

■ PALETTE CHÂTEAU SIMONE 2021 23

■ SAINT-AUBIN 2023 15

Henri Prudhon

■ ALSACE D'OTTROTT TRADITION 2022 13

Jean-Charles & Stéphane Vonville

■ CHINON 2021 11

Les Molières, dom Bernard Baudry

■ H-B HAUT-BAILLY 2022 15

Pessac Léognan

■ SANCERRE PINOT NOIR AOP 2022 12

Pascal Jolivet

■ CALISSON DE CALISSANNE 2023 9

AOP Coteaux d'Aix

■ MINUTY "PRESTIGE" 2023 12



All our fishes are wild  
& from "French Coasts" except \*  
All our dishes are home cooked.



## DESSERTS

*White chocolate and raspberry dome 19*

*Rum and vanilla flavored traditional Napoleon millefeuille 17*

*Refreshing exotic fruits and sorbet 17*

*White chocolate delight with crème brûlée and spéculoos 19*

*Manjari Chocolate Ganache, Joconde Biscuit 19*

## ICE CREAMS & SORBETS

*Berthillon Ice creams and Sorbets 2 scoops 15*  
*bourbon vanilla, dark chocolate, mocha, salted butter caramel, pistachio, tangerine,*  
*passion fruit, raspberry, mango, coconut, blackcurrant, lime, green apple,*

*Sorbet assortment 16*

*Sorbet cacao extra-bitter 16*

*Candied chestnut ice cream 16*

*Colonel: lemon sorbet and vodka 18*

*Foujita, pistachio and amaretto ice cream 18*

*Candied chestnut ice cream, Cognac Eric de Rothschild's way 19,5*

## CHEESE

*Saint-Marcellin cheese, la mère Richard 15*

*Arabica coffee 4*

*Tea 5,5*

*Herbal tea 6*

*Green tea 6,1*