

Samedi 17 Mai 2025

Our compositions

"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, 3Gillardeau 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 Langoustines from the Atlantic 30
5 pieces

Large clams (shore fishing), 6 pces 28,2
Famille Boutrais

Brown crab 25

Platter of whelk 16

Oyster seller's choice

la Super Spéciale Ostra régale N°1 7
Famille Boutrais (la pièce)

La Plate de Cancale TTG 8
Parc Saint-Kerber

Cupped Oysters

Spéciale N°2 (les 6) 36
Gillardeau

"L'Etoile de Carnac" N°3 (6 pces) 33
Special exceptional Oyster

Papillon Spéciale N°5 (les 6) 24
Gillardeau

Fine de Claire verte N°2 (les6) 27,3
Fonteneau

24

Green "Fine de Claire" N°3 (6 pces)
Fonteneau

Tsarskaya N°2 (les 6) 33
Parc Saint-Kerber

Flat Oysters

Belon G (6 pces) 39
"Cadoret" oysters

Sea urchins

Breton (per piece) 7,5

Wines by the glass

White Wines 14cl

Palette 2019 15,5
Château Simone

Chablis 1er cru "La Forest" 2019 27
V. Dauvissat

Vouvray 2022 Sec 14
Frédéric Bourillon

Mâcon-Verzé 2017 13
Dom. Thibert

Red Wines 14cl

Fleurie 2018 9
Clos De La Roilette

Alsace D'Ottrott tradition 2022 13
Jean-Charles & Stéphane Vonville

H-B Haut-Bailly 2022 15
Pessac Léognan

Château Brown 2016 19
Pessac Léognan

Rosé Wines 14cl

Minuty "Prestige" 2023 12

Chateau Calissanne 2023 9
Coteaux d'Aix-en-Provence AOP

STARTERS

Scottish salmon, wasabi cream and salmon roe 28

Pan-fried South-West duck foie gras, Paimpol white bean 39

Kumato tomato stuffed with crab meat, avocado tartare 38

Scallop carpaccio with oscietre caviar cauliflower cream 48

Octopus salad, herb seasoning

Blue Lobster salad, Avocado with Basil 75

FISH OF THE DAY

Tandoori-style minced monkfish, mushroom cream épinards frais 38

Roasted fillet of John Dory, winter vegetable fricassee 46

Large traditional sole meunière, potato mousseline 68

Whole roasted Blue Lobster flamed with Cognac risotto au parmesan 180
reggiano

BUTCHER'S CUTS

Fillet of roasted venison, "Grand Veneur" sauce, Christmas sides 45

Roasted farm capon, Christmas vegetables with truffle, 68



CHEESE

Saint-Marcellin cheese, la mère Richard 15

DESSERTS

Rum and vanilla flavored traditional Napoleon millefeuille 17

Refreshing exotic fruits and sorbet 17

Warm chocolate, caramel and Passion fruit tart 19

Praline Red Fruit Pavlova, Matcha Tea 19

White chocolate delight with crème brûlée and spéculoos 19

Chestnut sweet treat, hazelnut "dacquoise" cake, tangerine sorbet 19

ICE CREAMS & SORBETS

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

La Chartreux cocoa Sorbet, Chartreuse Elixir 1605 Elixir liquor 19,5

Tangerine sorbet, Mandarine Napoléon liquor, Baron d'Halloy-style 19

Foujita, pistachio and amaretto ice cream 18

Colonel: lemon sorbet and vodka 18

Green apple sorbet, Calvados 18

Creole pastry, rum-raisin ice cream, grilled almonds 16

Sorbet cacao extra-bitter 16

Candied chestnut ice cream 16

Sorbet assortment 16

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,

Arabica coffee 4

Tea 5,5

Herbal tea 6

Green tea 6,1

LE BISTROT DU DÔME

1, rue Delambre - 75014 Paris
01 43 35 32 00

LA BOULANGERIE DU DÔME

5, rue Delambre - 75014 Paris
01 43 35 41 54

LA POISSONNERIE DU DÔME

4, rue Delambre - 75014 Paris
01 43 35 23 95



Restaurant de poissons & fruits de mer

LE DÔME
MONT-PARNASSE