À la carte aujourd'hui...

Wine of the moment

Glass of Sauternes (8cl) 19
Château Rieussec 2021, 1er Grand Cru Classé

Our compositions

Discovery platter 55
Oysters from our regions
2 spéciales Gillardeau N° 5, 2 Fines de Claire N°2, 2 Tsarskaya N°2, 2 huîtres spéciales l'Etoile N°3

Shellfish platter 85
half spiny lobster, 7 Madagascar prawns, one brown crab

Le Marine 95
1/2 Tourteau, 4 crevettes roses de Madagascar , 3 Fines de claire N°3, 3 spéciales Tsarskaya N°2, 3 Spéciales Gillardeau N°2, Bulots, crevettes grises.

Dôme's Platter 175
1 Tourteau, 8 crevettes roses de Madagascar , 6 spéciales Gillardeau N°5 ,
6 Fines de Claire N°2, 6 spéciales Tsarskaya N°2, bulots, crevettes grises.

La Haute Mer 195
1 Langouste ,1 tourteau, 6 crevettes roses de Madagascar , 3 spéciales Gillardeau n° 5, 3 Spéciales Tsarkaya N°2, 3 spéciales Gillardeau N°2, 3 Fines de claire N°3, bulots.

Shellfish and Crustaceans

Platter of whelk 17

Pink shrimps from Madagascar 28
Red Label (7 pces)

Brown crab 29

Hand-harvested clams (6 pces) 28,2
Famille Boutrais

Large Langoustines from the Atlantic 32
5 pieces

Half Spiny Lobster with mayonnaise 37

Oyster seller's choice

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

La Plate de Cancale TTG 8
Parc Saint-Kerber

Oysters from our regions

Fines de Claire N°3 (6 pces) 24

Fine de Claire N°2 (les 6) 28,5

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

Spéciale Gillardeau N°5 (les 6) 24

Spéciale Gillardeau N°2 (les 6) 36

Wines by the glass

		14cl
White	**Cotes du Rhône blanc 2025** maison E. Guigal	11
	Cassis 2024 Clos sainte Magdeleine	12
	Pouilly-Fumé 2025 Dom. S. Dagueneau & Filles	14
	Chablis 1er Cru Fourchaume 2024 Domaine de Chantemerle	21
Red	**Côte du Rhône rouge 2024** Maison Guigal	10
	Menetou-Salon 2025 Dom. de Châtenoy, Clément	12
	La croix de Carbonnieux 2021 Famille Perrin	13
	Alsace D'Ottrott tradition 2024 Jean-Charles & Stéphane Vonville	13
	H-B Haut-Bailly 2022 Pessac Léognan	15
Rosé	**Chateau Calissanne 2023** Coteaux d'Aix-en-Provence AOP	9
	Minuty "Prestige" 2025	12

STARTERS

Rockfish soup, garlic croutons rouille maison 19
Filets de merlan de ligne panés, sauce tartare 22
Albacore tuna carpaccio arugula & Parmesan cheese 32
Lightly-seared duck foie gras from South-west France quince confit 35
Kumato tomato stuffed with crab meat, avocado tartare 36
Scallop carpaccio with truffled vinaigrette 39
Blue lobster salad, coriander-marinated Kabu turnips 67

SUGGESTIONS DU JOUR

Traditional Marseille bouillabaisse (price per person) 80
2 persons minimum
Whole roasted blue lobster herb risotto 130
Roasted whole John Dory (for 2 pers.), potato mousseline 130

Dessert du moment :
Thin Golden apple tart, "Berthillon" vanilla ice cream, 19
(available by pre-order only) 35 minutes cooking time

FISH OF THE DAY

Roasted gilthead sea bream fillet, herb risotto 38
Scallops en persillade (with parsley and garlic), mushroom risotto 42
Sliced tandoori monkfish, fresh spinach 49
Tagliatelle pasta with blue lobster, sauce crustacés 68
Large traditional sole meunière 78

BUTCHER'S CUTS

Pan-seared veal chop with mushroom cream Browned potatoes 58
Pan-seared fillet of Charolais beef, Béarnaise sauce 62
Baby potatoes & green beans

Ernest menu

Starter & Main Course or Main Course & Dessert 50€ / Starter, Main Course & Dessert 56€

Rockfish soup, garlic croutons
rouille maison
ou
Tataki de thon albacore au Ponzu
or
Provençal-style calamari fricassee

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Roasted gilthead sea bream fillet,
Risotto with herbs
or
Tête de veau, sauce moutarde à l'ancienne
potato mousseline
or
Meunère-style pike-perch fillet (with brown butter)
Leek fondue

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Chocolate delight, like a "Forêt Noire"
Fresh exotic fruits, coconut ice cream
Berthillon Ice Cream (choice of 2 flavours)
Granité pomme & Calvados (sup. 6€)

Scan me and get allergen information and our menus in your language !

Supplément garniture 5€

Tous nos poissons sont sauvages "Côtes Françaises" excepté les (*)

Prix nets en euros, service compris (9%HT)

All our dishes are home cooked.

CHEESE

Saint-Marcellin cheese, la mère Richard 15

DESSERTS

Fresh exotic fruits, coconut ice cream 17
Rum and vanilla flavored traditional Napoleon millefeuille 17
Pine nuts, praline and lemon tartlet 18
Rosemary-poached pears Hazelnut shortbread 18
Manjari chocolate ganache with raspberries 18
Thin Golden apple tart, "Berthillon" vanilla ice cream 19
(available by pre-order only) 35 minutes cooking time

ICE CREAMS & SORBETS Berthillon®

Sorbet assortment 16
Sorbet cacao extra-bitter 16
Creole pastry, rum-raisin ice cream, grilled almonds 16
Foujita, pistachio and amaretto ice cream 18
Colonel: lemon sorbet and vodka 18
Green apple sorbet, Calvados 18
La Chartreux cocoa Sorbet, Chartreuse Elixir 1605 Elixir liquor 19,5
Berthillon Ice creams and Sorbets 2 scoops 15
bourbon vanilla, dark chocolate, mocha, salted butter caramel, pistachio, passion fruit, raspberry, mango, coconut, blackcurrant, lime, green apple, grapefruit
Candied chestnut ice cream 16

Green tea 6,1
Herbal tea 6
Tea 5,5
Arabica coffee 4

Prix nets en euros, service compris (9%HT)

menuonline.fr / Droits Réservés

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
MONTPARNASSE

UK