



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 plates TG Cadoret

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 16

Pink shrimps from Madagascar 24
Red Label (7 pces)

Brown crab 25

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

Half Spiny Lobster with mayonnaise 37

Oyster seller's choice

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

Huîtres plates TG (les 6) 39
Maison Cadoret

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

Cotes du Rhône blanc 2024 11
maison E. Guigal

La Croix de Carbonnieux 2023 12
Pessac-Leognan

Sancerre 2025 13
Roger Neveu

Chablis 1er Cru Fourchaume 21
Domaine de Chantemerle

Hermitage 2022 27
Dom. du Colombier

Côte du Rhône rouge 2024 10
Maison Guigal

Menetou-Salon 2023 12
Dom. de Châtenoy, Clément

La croix de Carbonnieux 2021 13
Famille Perrin

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

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

Minuty "Prestige" 2023 12

STARTERS

Rockfish soup, garlic croutons rouille maison 19

Pan-fried girolles mushrooms with herbs 29

Albacore tuna carpaccio arugula & Parmesan cheese 32

Lightly-seared duck foie gras from South-west France 35
Stewed figs with aged Port wine

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

Scallops en persillade (with parsley and garlic), braised Paimpol white beans 42

Traditional Marseille bouillabaisse (price per person) 80
2 persons minimum

Whole roasted blue lobster herb risotto 130

Whole roasted John Dory with girolle mushrooms (For 2 persons), potato mousseline 130

Dessert du moment :

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

FISH OF THE DAY

Roasted gilthead sea bream fillet, herb risotto 38

Meunère-style pike-perch fillet (with brown butter) Leek fondue 38

Sliced tandoori monkfish, fresh spinach 42

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€

Pan-fried calamari with red basil

ou

Tataki de thon au sésame

or

Rockfish soup, garlic croutons
rouille maison

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Oven-roasted Sea Bass fillet, white butter sauce
pumpkin risotto

or

Tandoori-style thinly-sliced monkfish (Add 6€)
épinards frais

or

Tête de veau, sauce moutarde à l'ancienne
potato mousseline

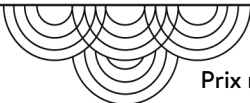
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Chocolate delight, like a "Forêt Noire"
Fresh exotic fruits, coconut ice cream
Berthillon Ice Cream (choice of 2 flavours)
Granité pomme & Calvados (sup. 6€)



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

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

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