14 March 2024

MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

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

Seafood Treasures

Seafood Platters

Seafood platter
3 St Vaast n°3 oysters, 2 langoustines, 150gr of whelk, 5 prawns

Seafood platter
6 St-Vaast N°3 oysters, 4 langoustines, whelks (200gr), brown crab claws, 6 prawns, sand shrimps

Seafood platter
6 St Vaast No.3 oysters, 4 langoustines, 200g whelks, crab legs, 6 prawns, 3 dog cockles, sand shrimps

Oysters

Gillardeau n°2 Oysters selon arrivage

St-Vaast oysters n°3

Shellfish

Plate of 9 pink prawns

Plate of brown crab claws (500g)

Plain langoustines cooked to order size 10/15 (6pieces)

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Starters

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Ciro's Treat
baby gem lettuce, avocado, grapefruit, carrot, pomegranate, slow-braised tomatoes, cantaloupe, citrus vinaigrette

Truffle
deviled eggs from the Prieuré farm with truffle, marinated zucchini, bread crisps and grison

Fouquet's Caviar from Aquitaine 10 grams box with seasonings
Egg yolk, parsley, shallot, fresh cream, egg white, and blinis served warm

The Salmon
tartare de saumon, huître, vinaigre de kalamansi, citron vert, herbes fraîches, condiments pickles et huile d'herbes

Tuna
gravlax de thon, crème de citron et algues wakamé au sésame

Langoustines
just pan-fried with Sichuan pepper, cep mushroom cream soup with hazelnut oil and slivers

Fish

American-style (700/800gm)
and tarragon cooking juices

Fricassee (700/800gm)

Ciro's Bouillabaisse
Sea-bass, salmon, red mullet
saffron-flavored potatoes, rouille and small garlicky croutons

Sole from our coast, 400/500g
Meunière-style or grilled, with Nantes butter or sauce vierge
mashed potatoes

The Seabass
thick fillet of sea bass, Guérande "fleur de sel", eggplant caviar, zucchini, grilled vegetables, sauce vierge

The Salmon
roasted salmon steak, carrot mousseline, yellow pepper coulis with mint, lemon pearls

Simplement Grillé (700/800gm)
Nantes butter, lobster cream, sauce vierge

Cheese

Cheese

The cheese platter from Normandy
Camembert, Pont-l'Évêque and Neufchâtel cheese
Apple sauce

Desserts

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Apple flamed with Calvados
thin apple tart, puff pastry with AOP Isigny butter, caramel sliver, vanilla cream

Vanilla
Arborio rice pudding with Madagascar vanilla, almond biscuits, caramel and grilled hazelnut slivers

Ciro's Café Gourmand

Chocolate
dark chocolate ganache with cocoa nib tuile, cocoa financier and chocolate sauce

The Red Fruits
Bourbon vanilla creme brulee, red berries and lime, raspberry sorbet

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Ice creams & Sorbets

1 scoop

2 scoops

3 scoops

Ice cream and sorbet selection
Ice creams : vanilla, salted butter caramel, chocolate, coffee, pistachio, coconut
Sorbets : strawberry, raspberry, passion fruit, orange, lemon

Menus

Kid's Menu children under 12
Poultry suprême or Salmon loin
Mashed potatoes or Vegetables
-
Ice cream: 2 scoops at your choice

Drink not included

Wines & Champagnes

Vins & Champagnes

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