



18 January 2021



**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

- |                |                  |               |                 |
|----------------|------------------|---------------|-----------------|
| <b>Gluten</b>  | <b>Shellfish</b> | <b>Eggs</b>   | <b>Fish</b>     |
| <b>Peanuts</b> | <b>Soy</b>       | <b>Milk</b>   | <b>Nuts</b>     |
| <b>Celery</b>  | <b>Mustard</b>   | <b>Sesame</b> | <b>Sulphite</b> |
| <b>Lupin</b>   | <b>Molluscs</b>  |               |                 |

**Seafood Treasures**

Seafood Platters

<b>Seafood platter</b> 4 "St Vaast N°3" oysters, 2 crayfish, 200g. whelk, 5 prawns													
<b>Seafood platter</b> 6 "St Vaast N°3" oysters, 4 crayfish, 200g. whelk, 6 prawns, crab legs, 6 prawns, 3 dog cockles, sand shrimps (half a lobster : +59€)													
<b>Seafood platter</b> 6 St Vaast N°3 oysters, 4 langoustines, 200g whelk, crab legs, 6 prawns, 3 dog cockles, sand shrimps (additional half lobster: 54€)													

Oysters

<b>Gillardeau n°2 Oysters</b>													
<b>St-Vaast oysters n°3</b>													

Shellfish

<b>Plate of 9 pink prawns</b>													
<b>Plate of whelks (450g)</b>													
<b>Plate of brown crab claws (500g)</b>													
<b>Shrimps</b>													
<b>Plain large langoustines cooked to order</b> size 5/9													
<b>Plain langoustines cooked to order</b> size 10/15													

## Starters

### Starters

#### Saint-Jacques

Scallop carpaccio, lime and olive oil marinade. Vegetable mix and truffle julienne



#### Fouquet's Caviar from Aquitaine 30 grams box and seasoning

Parsley, onion, fresh cream, hard boiled egg and blinis



#### Mushrooms

Cep tart, caramelized onions with honey, girolle mushroom and foie gras emulsion, chestnut mousseline with hazelnut slivers



#### Salmon

Marinated salmon center cut, ginger and lime petals, parmesan sablé biscuit and arugula jus



#### Langoustines

Roasted langoustines with salted butter sauce, salsify fricassee, crispy endive and lemon thyme roll, pumpkin cream



## Main Courses

### Meat

#### Beef

Pan-fried beef fillet, potato mash with truffle, vegetable and tarragon crispy roll, foie gras cream sauce



#### Veal for 2 people to share

Veal rib steak cooked at low temperature, braised sucrine lettuce, old-fashioned fingerling potatoes cooked with parsley, well-seasoned meat jus with rosemary



### Fish

#### American-style (700/800gm)

and tarragon cooking juices



#### Lobster fricassee (700/800gm)



#### Ciro's Bouillabaisse

sea-bass, salmon, cod and red mullet potatoes with saffron, rouille sauce and small garlicky croutons



#### Royal Bouillabaisse

sea-bass, salmon, cod, red mullet, lobster and langoustine potatoes with saffron, rouille sauce and small garlicky croutons



#### Saint-Jacques

Pan-fried scallops, walnut crumble, cauliflower mousseline, pan-fried Swiss chards, coral butter



#### Sole from our coast, 400/500g meunière-style or grilled

with white butter sauce or virgin sauce



#### Bass

Braised sea-bass fillet, pan-fried mushrooms with parsley, caramelized endives, carrot jus with champagne



#### Cod

Roasted cod steak en crouete with herby crust, stewed pear and parsnip with coriander, lemony leek cream



#### Simply grilled (700/800gm)

white butter sauce, lobster cream, sauce vierge



## Cheese

### Cheese

#### The cheese platter from Normandy

Camembert, Pont-l'Évêque and Livarot Apple compote, walnut bread



## Desserts

### Desserts

#### The citrus fruit

Iced vacherin with clementine sorbet and honey ice-cream, whipped cream with pistachio slivers



#### Pear

Caramelized "arlette" biscuit, milk chocolate and gingerbread whipped cream, pear poached with white wine, candied ginger, pear sorbet



#### Apple

Warm gin crust apple pie with caramel slivers and vanilla ice-cream



#### Madagascar vanilla

Arborio rice pudding with Madagascar vanilla, tuile biscuits with almonds and caramel slivers



#### Gourmet coffee

Vanilla-flavoured rice pudding, dark chocolate and caramel fondant cake, thin-crust apple tart, clementine meringue



#### Chocolate

Chocolate fondant cake, Gianduja crème brûlée, milk chocolate whipped cream, hazelnut ice-cream



### Ice creams & Sorbets

#### Ice cream and sorbet selection Pierre Geronimi, Ice Cream Chef

Ice-cream: Madagascar vanilla, salted butter caramel, dark chocolate 71%, coffee from the coffee bush, Bronte pistachio

Sorbet: strawberry, raspberry, coconut, passion fruit, lemon



## Menus

### Menus

#### Kid's Menu children under 12

Beef fillet or salmon steak

Potato mash, fries, pasta or vegetables

-  
2 scoops ice-cream



### Champagnes AOC

#### ■ Pommery Millésimé 2004



### Wines & Champagnes

#### Vins & Champagnes

